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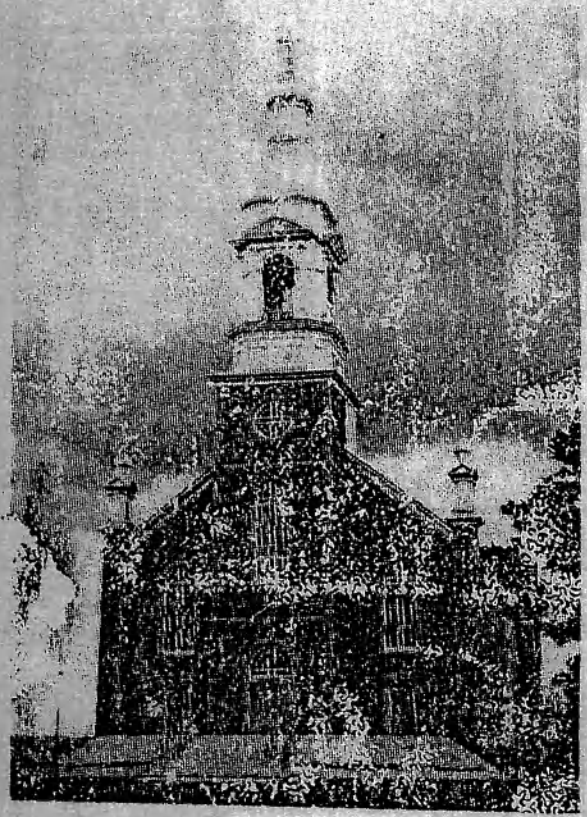
Cooking Favorites of Grand Falls



Catholic Women's League
Grand Falls, New Brunswick

BIBLIOTHEQUE REGIONALE DU HAUT ST-JEAN 55

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No 15 — "LELYS"

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

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MESSAGE FROM THE PUBLISHER

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When we look back to forty years ago, 1938, some charter members were mothers of young and growing families, lived mostly in the country, sometimes storm-bound in winter. They saw the need of an organization of women to deal with the spiritual and social needs of the community and so organized the Grand Falls Portage Catholic Women's League on January 6th, 1938.

Socially and spiritually the meetings became one of the high points of the month. Husbands drove sleighs to winter meetings. They played cards in the kitchen while wives met in the living room, and all got together for the lunch. Sometimes in winter months it was the only time neighbours saw one another. The C.W.L. filled a need in our community all year round.

And for forty years it has continued to function with a variety of community, social and Christian services. Present members now want to commemorate those women who started it all.

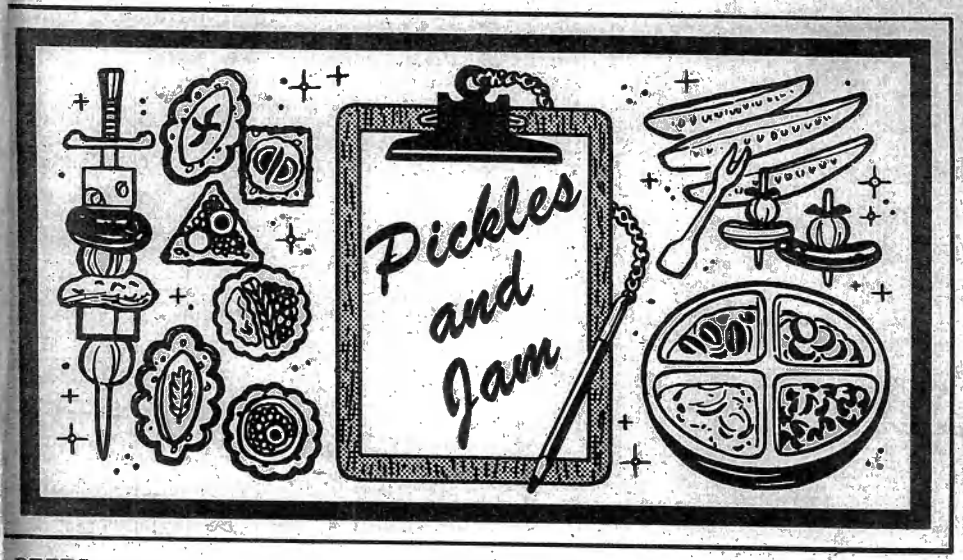
One thinks back and calls to mind the aroma of our mother's kitchen and the sight of that well-filled table. Do you want to make it a reality? Then just turn the pages of this cook book and you will find the secret of their culinary success; for some of their very own recipes are printed herein! Their names are signed below them.

Married Woman's Cake

One pound of true love
One pound of perfect trust
One pound of cheerfulness
One pinch of unselfishness
One sprinkle of interest in all your husband does

Method

Mix well with one gill of oil of sympathy
Put in a tin of contentment
Spice with a bright fire side
And bake well all your life.



BEETS

Mrs Marie Reine Savage

1 c. vinegar
1 c. white sugar

Cook beets until skin is loose; slice and boil in water and vinegar until sugar melts. Put some whole cloves on top of jar; fill with hot vinegar and process at once 20 minutes.

BREAD AND BUTTER PICKLES

Mrs Mae Bourgoin

4 qt. sliced cucumbers
6 medium sized onions
1 green pepper
1 sweet red pepper
3 cloves garlic, optional
1/3 c. pickling salt
3 c. white vinegar
5 c. sugar or more
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
2 Tbsp. mustard seed

Wash cucumbers thoroughly; do not peel; slice thin. Wash peppers, remove seeds and cut into strips. Combine cucumbers, onions, peppers and garlic in large vessel, sprinkling each layer with salt. Mix a tray of ice cubes through pickles and another on top; let stand 3 hours, then drain well. Combine vinegar and remaining ingredients in large pot; heat only to boiling point. Seal; store 1 month before using. 8 pt.

HEINZ RELISH

Mrs Ruth Goodine

3 doz. green tomatoes
2 sweet green peppers
2 sweet red peppers
6 medium onions
5 tsp. salt
5 tsp. curry powder
6 tsp. celery seed
3 c. vinegar
6 c. white sugar

Boil tomatoes; drain off liquid and add remaining ingredients. Boil 20 minutes, then bottle.

MUSTARD PICKLES

Mrs. Cecile Morin

3 qt. cucumber
2 qt. onions
1 small c. coarse salt
Dressing:
1 qt. vinegar
6 c. white sugar
2 tsp. dry mustard
2 tsp. turmeric
Thickening:
6 heaping Tbsp. flour
mixed in water

Peel and core cucumbers; cube, peel and cut onions in pieces. Let stand all night covered in cold water with 1 c. salt added; stir. In morning rinse in cold water; let drain. Mix dressing ingredients together; let boil 5 minutes. Thicken with flour and water as in making gravy. Add cucumbers and onions; let cook slowly 20 minutes at slow boil, stirring frequently. Bottle in sterilized jars; pour wax over if desired.

RHUBARB JAM

Mrs Mary Rideo

3 c. rhubarb
1 19-oz. can crushed pineapple, undrained
5 c. sugar

Wash unpeeled rhubarb; slice very thin. Put all ingredients in large kettle; bring to full rolling boil; boil hard 3 minutes, stirring constantly. Remove from fire, add 1/2 bottle Certo and seal. If rhubarb is not red, a little red coloring may be added.

RHUBARB JAM

Joyce Shanno

5 c. diced rhubarb
5 c. sugar
1 c. drained pineapple, optional
1 pkg. strawberry jelly powder

Boil rhubarb, sugar and 1 c. water. Add jelly powder and pineapple, pour into sterilized jars and seal.

RIPE TOMATO RELISH (UNCOOKED)

Mrs Dora Redga

1 pk. ripe tomatoes
6 large onions
3 head celery
4 red peppers, 2 hot, 3 sweet
2 oz. white mustard seed
4 c. white wine vinegar
4 c. sugar
1 c. coarse salt

Scald and peel tomatoes. Put all vegetables through coarse blade of food chopper. Put in jelly bag, adding salt; drain overnight. In morning add vinegar and sugar, m tard seed and let stand 2 hours, stir often. Put into sterilized jars; seal with wax.

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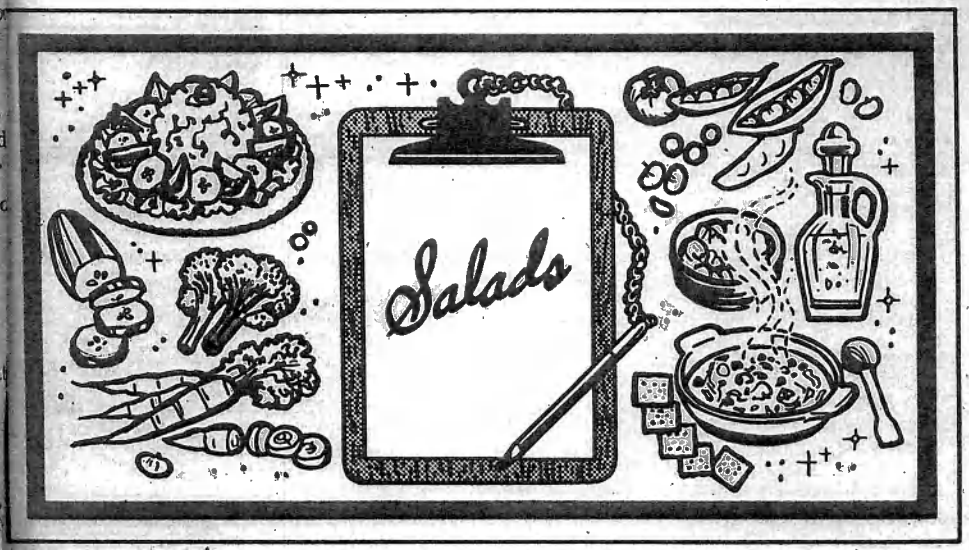

BEAN SALAD

Donna Mulherin

1 19-oz. can yellow beans
1 19-oz. can green beans
1 can kidney beans
1 1/2 c. chopped celery
1 onion, chopped
1 green pepper, chopped
Dressing:
3/4 c. white sugar
1/2 c. vinegar
1/2 c. salad oil, Mazola
1/4 tsp. dry mustard
1/4 tsp. salt
Pepper

Kidney beans in water drain, if baked, wash off sauce. Mix first 6 ingredients together; add dressing. Mix dressing ingredients, pour over beans and set 2-3 days. Will last months in refrigerator.

CRAB-TOMATO SALAD

Mrs Margaret Toner

4 medium tomatoes
Salt
2 hard-cooked eggs
6 oz. can crab, drained and flaked
3 Tbsp. mayonnaise
1 tsp. Worcestershire sauce
1 Tbsp. finely chopped green onion
1 Tbsp. finely chopped parsley
1/4 tsp. salt
Dash pepper
Lettuce

Cut tops from tomatoes and scoop out pulp with spoon, leaving fairly thick wall. Save pulp to add to a casserole or tomato sauce. Sprinkle insides of tomatoes lightly with salt; turn upside down to drain. Shell eggs; halve and lift out yolks and put in a sieve. Chop whites and combine with crab, mayonnaise, Worcestershire, onion, parsley, salt and pepper. Fill tomatoes with mixture. Press yolks through sieve to garnish tops of tomatoes; chill well. Set on lettuce to serve. Serves 4.

JELL-O TUNA SALAD

Mrs Annie M. Price

1 pkg. lemon Jell-O
1 can tuna
1 Tbsp. vinegar
1/4 c. celery
1/4 tsp. salt
1/2 c. drained crushed pineapple

Dissolve Jell-O in 1 c. boiling water; add 1 c. less 1 Tbsp. cold water. Let start to set; add other ingredients. Serve on lettuce.

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ORANGE SOUFFLE' SALAD

Mrs Edith Gillesp

1 pkg. orange Jell-O
1 c. boiling water
1/2 c. cold water
1/2 c. mayonnaise
1 c. pineapple
1 large carrot, grated

Pour boiling water over Jell-O; add 1/2 c. cold water, stir to dissolve and let coo When it begins to jell add mayonnaise. Beat when begins to jell again; add pineapple and carrot. Mix together and chill.

SWEET AND SOUR SALAD

Donna Mulher

1 can mandarin oranges
1 c. crushed pineapple
1 c. miniature marshmallows
1 c. dessicated cocoanut
1 c. sour cream

Mix all together lightly; refrigerate overnight.

WATERGATE SALAD

Mrs Laurencia Kavanaug

1 large Cool Whip
1 pkg. pistachio instant pudding
1 c. small marshmallows
1/2 c. nuts
1 c. pineapple fruit salad or fresh strawberries

Mix all together; store in fridge and serve.

Write An Extra Recipe Here:

BROCCOLI CASSEROLE

Mrs Laurencia Kavanaugh

1 10-oz. box chopped broccoli, cooked
1/2 c. mushroom soup
1/2 c. mayonnaise
1 small onion, chopped
1/2 c. grated cheese, cheddar or American
1 egg, beaten

Mix last 5 ingredients; add to broccoli and mix well. Pour into buttered casserole; sprinkle top with Ritz cracker crumbs, dot with butter. Bake at 350 degrees 45 minutes. Can be prepared and set aside until time to bake. Double for 8 people; triple for 12.

CHEESE NUT BALLS WITH SPANISH SAUCE

Mrs Elsie McCarthy

2 c. grated cheddar cheese, 1/2 lb.
2 c. whole wheat bread crumbs
1 large onion, finely chopped
1 tsp. Lawry's seasoning salt
3/4 c. chopped walnuts
1/2 tsp. garlic powder
1/2 c. oil, peanut or vegetable
5 eggs

Spanish Sauce:
1/2 green pepper, finely chopped
1 Tbsp. margarine
1 10-oz. can sliced mushrooms
1 Tbsp. honey
3 c. stewed tomatoes
1 c. tomato sauce
1 tsp. oregano
1/2 tsp. cumin
1/4 tsp. thyme

Combine all ingredients; form into 24 balls and freeze on lightly greased baking sheet. To serve drop into bubbling Spanish sauce and bake at 350 degrees 45 minutes. Serve with tossed salad and mashed potatoes. For sauce, saute' pepper in margarine until soft; add remaining ingredients and simmer 15 minutes.

CHEESE SOUFFLE'

Mrs Katherine McManus

4 Tbsp. butter or margarine
4 Tbsp. flour
1 c. milk
1 c. grated cheddar cheese, medium or old
Salt and pepper
4 egg whites
4 egg yolks

Melt butter, blend in flour, add milk gradually and cook until thickened. Add salt, pepper and grated cheese. Beat egg whites until they stand in peaks. With same beater beat yolks until thick and lemon colored; add to cheese mixture, fold in whites. Turn into well-greased casserole and bake in moderate 350-degree oven in pan of hot water about 45 minutes.

CHEESE SOUFFLE' ROLL

Mrs Elsie McCarthy

7 eggs, separated
Butter or regular margarine
6 Tbsp. flour
Dash cayenne
3/4 tsp. salt
1 1/4 c. milk
Grated Parmesan cheese
1/2 c. coarsely grated sharp cheddar cheese
1/4 tsp. cream of tartar
Spinach Filling:
2 10-oz. pkg. frozen chopped spinach
2 Tbsp. butter or margarine
1/4 c. finely chopped onions
1/4 tsp. salt
1/4 c. grated sharp cheddar cheese
1/2 c. sour cream
1/4 lb. cheddar cheese, sliced

Place whites and yolks in separate bowls; let whites warm to room temperature 1 hour. Grease bottom of 15x10 1/2x1-inch jelly roll pan; line with waxed paper, then butter. Heat oven to 350 degrees. Melt 1/3 c. butter in saucepan; remove from heat. With wire whisk stir in flour, cayenne, 1/2 tsp. salt until smooth reduce heat; simmer, stirring until thick and leaves bottom of pan. Beat in 1/2 c. each Parmesan and cheddar. With wisk beat yolks; beat in cheese mixture. With mixer at high speed beat whites with 1/4 tsp. salt and cream of tartar until stiff peaks form when beater is raised. With under and over motion, fold 1/3 whites into cheese mixture; carefully fold in remaining whites. Turn into pan and bake 15 minutes or until surface is puffed and firm when pressed with fingertip. Meanwhile make filling. Cook spinach; turn into sieve and press to remove water. In hot butter in medium skillet sauté onions until golden; add spinach, salt, 1/4 c. cheddar and sour cream; mix well. Loosen edges of souffle; invert on waxed paper sprinkled lightly with Parmesan; peel off waxed paper. Spread surface evenly with filling. Roll up from long side; place seam side down on greased cookie sheet and arrange cheese slices over top. Use large spatula to remove to serving dish or board. Serves 6. Serve with salad, white wine and fresh fruit dessert.

CHEROKEE CASSEROLE

Kay Toner

1 lb. ground beef
1 Tbsp. salad oil
3/4 c. finely chopped onions
1 1/2 tsp. salt
Dash pepper
1/8 tsp. thyme
1/8 tsp. oregano
1/2 small bay leaf
1 can cream of mushroom soup
1 20-oz. can tomatoes
1 c. Minute Rice
3 stuffed olives, sliced
2-3 slices process cheese
1/8 tsp. garlic powder

Brown beef in oil over high heat; add onions and cook over medium heat until tender. Stir in remaining ingredients except sliced cheese. Bring to boil, reduce heat and simmer 5 minutes, stirring occasionally. Discard bay leaf. Spoon into shallow 1 1/2-qt. baking dish or casserole. Arrange lattice of cheese over top; cut into 1/2-inch strips. Broil just until cheese melts. Garnish with additional sliced stuffed olives if desired. 4-6 servings.

CHICKEN CASSEROLE

Mrs. Kay Toner

1 can Campbell's cream of chicken soup
1/3 c. milk
1 c. cubed cooked chicken
1 c. cooked medium noodles
1 c. cooked green beans
1 tsp. minced onion

In 1 1/2-qt. casserole blend all ingredients as listed. Bake at 400 degrees about 20 minutes. Serves 4.

CORN SCALLOP

Mrs Gertrude Toner

2 eggs
1 15-oz. can corn
1 c. milk
1/2 tsp. salt
1/8 tsp. pepper

Beat eggs, add milk and stir into corn. Cover with buttered crumbs and bake until firm in 400-degree oven.

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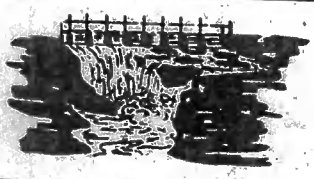

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LOATING FISH CHOWDER

Joyce Shannon

lb. fish fillets
Tbsp. butter
'4 c. thinly sliced onions
1/2 c. diced celery
1/2 c. carrots
2 c. diced potatoes
2 c. boiling water
1 tsp. salt
1/8 tsp. pepper
2 c. milk, heated

Cut fillets into 3-4 pieces. Melt butter in large saucepan; saute onions until ten-er. Add diced vegetables, water, salt and pepper; cover and simmer until potatoes e almost tender, about 10-15 minutes. Add fish; simmer gently until it is cooked, out 10 minutes. Add heated milk. Serve piping hot; do not allow to boil. Garnish ith parsley.

OIL WRAPPED STEAK DINNER

Mrs Alma Monteith

1/2 lb. chuck steak, 1-inch thick
medium carrots, quartered
1 env. onion soup mix
3 stalks celery, cut into strips
1/2 tsp. salt
2-3 medium potatoes, halved
3 Tbsp. butter or margarine

Tear off 2 1/2 feet of 18-inch wide aluminum foil; place meat in center sprinkle ith onion soup mix. Put vegetables on top; add butter and salt over them. Fold foil ver all and seal securely to hold in juice. Place on deep baking sheet and bake in ery hot 450-degree oven 1 to 1 1/2 hours or until done. 4 large servings. Note: to ook foil-wrapped steak supper on barbecue grill use double thickness of foil and cook ver slow coals.

FOOL-PROOF CHICKEN

Mrs Elsie McCarthy

can cream celery soup undiluted
can cream chicken soup undiluted
1 pkg. onion soup mix
1 soup can dry white wine
3 chicken breasts, boned, skinned, split
1 c. wild rice, well washed

Mix soups, wine and rice; let stand several hours or overnight. Arrange chicken n top of mixture in oven-proof casserole; cover and put in 350-degree oven 1 hour Then uncover; stir gravy and cook another hour. 6 servings. Serve with green alad and hot French bread.

GROUND BEEF SCALLOP

Mrs Gertrude Toner

1 lb. ground beef
1 can cream of mushroom soup
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. poultry seasoning
1 large onion, cut up
1 Tbsp. butter

Mix beef, salt, pepper and seasoning; add soup and mix well. Add onion sauteed in butter. Cook in hot 425-degree oven 20-25 minutes.

HAMBURG CHOW MEIN

Mrs. Kay Toner

1 1/2 lb. ground steak
1/2 c. chopped celery
1/2 c. raw Minute Rice
1 green pepper, chopped
1/8 c. soya sauce
1 can chicken rice soup
1 can cream of mushroom soup

Bake all ingredients in covered dish 45 minutes. Spread 1/2 can chow mein noodles over top and bake 15 minutes.

JIFFY TUNA SUPPER

Mrs Edith Gillespie

1 pkg. Kraft egg noodle and cheese
1/4 c. milk
1/4 c. chopped green pepper
1 7-oz. can tuna, drained and flaked
2 hard-cooked eggs, chopped
1/2 tsp. salt

Prepare noodle and cheese as directed on package; add remaining ingredients and mix well. Heat thoroughly, stirring occasionally.

MEAT LOAF

Mrs Marie Reine Sava

1 lb. hamburg steak
1/2 c. milk
1 1/2 c. bread crumbs
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. sage or poultry dressing
1 Tbsp. chopped onion, or more
1 egg, well beaten

Mix all together; cook 1 hour in 350-degree oven. For variety cover with tomato juice.

OVEN BUTTERED BARBECUED CHICKEN

Mrs. R. McClus

1/2 c. Bisquick
1 tsp. salt
1/2 tsp. paprika
1/2 c. butter
Sauce:
1 Tbsp. onion juice
1/4 c. butter or margarine
1/2 c. vinegar
1 c. chili sauce
1/2 c. water
1 Tbsp. Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
Few drops Tabasco sauce

Melt butter in baking pan in oven and place chicken in it skin side down. Bake at 300 degrees 30 minutes. Turn chicken, cover with barbecue sauce and bake another 30 minutes. Spoon sauce over chicken to serve. For sauce melt butter and combine all ingredients.

OVERNITE CRAB CASSEROLE

Mrs. Laurencia Kavanaug

1 7-1/2 oz. can crab meat
4 c. cubed bread
2 Tbsp. lemon juice
2 Tbsp. minced onion
1/4 c. chopped parsley
1 c. grated cheddar cheese
4 eggs slightly beaten
2 c. milk
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
2 tsp. salt

Arrange 2 c. bread cubes in large oiled baking dish. Combine crab, lemon juice, onions and parsley; spread half over bread cubes and sprinkle with 1/2 c. cheese. Repeat layers with remaining bread, crab and cheese. Make sauce of last 5 ingredients; pour over layers. Cover with foil; refrigerate overnight. Bake covered with foil at 350 degrees 1 hour; remove foil and bake 1/2 hour more or until set. Serves

PARTY MEAT BALLS

Mrs Rosemary Siro

3 slices cubed bread
1/2 c. milk
1 lb. ground beef
Salt and pepper to taste
1/2 c. oil
1/4 c. Worcestershire sauce
2 tsp. white vinegar
1/4 c. white sugar
1/2 c. catsup

Brown first 3 ingredients in oil; combine remaining ingredients and simmer meat balls in sauce a few minutes.

PINEAPPLE CHICKEN

Mrs Henry Bake

2 eggs
1 8-oz. jar cherry sauce
3/4 c. water
1 lb. frying chicken, raw
4 slices pineapple

Dice chicken into 3/4-inch pieces. Mix eggs, water and flour; dip in chicken and fry in hot oil 375 degrees. Cook until brown; drain. Warm cherry sauce; add pineapple.

POTATO SCALLOP

Mrs Gertrude Tone

Potatoes
1/2 c. chopped onion
1/2 c. milk
2 Tbsp. flour
1/4 tsp. pepper
1 tsp. salt
1 c. milk
Butter

To serve 4-6. Chop coarsely enough cooked potatoes to fill dish 3/4 full. Mix in onion, more if desired. Put milk in bottle; add flour, pepper and salt. Cover and shake well; add to 1 c. milk and pour over potatoes. Dot with butter and cook in hot 350-degree oven until brown on top.

QUICK CHICKEN STEW

Mrs Loretta Mulherin

1 3-1/2 lb. can whole chicken
1 1/2 can water
3-4 medium potatoes, cubed
3-4 small carrots, cubed
1 medium onion
2 Tbsp. chick soup mix
1 1/2 tsp. salt
1/4 tsp. pepper

Heat chicken with water in large stew kettle until jelly in chicken has melted; remove and set aside. Put in other ingredients; bring to boil and cook until vegetables are well done. Debone chicken and add to stew; dough boys may be added with chicken 1/2 hour before serving.

QUICK PIZZAS

Katherine McManus

Spread halves of English muffins with butter or margarine, then with canned spaghetti meat sauce. Sprinkle with garlic salt, oregano and grated Parmesan cheese. Broil.

RICE PILAF FOR 4 PERSONS

Kay Toner

1 c. long grained rice
1 Tbsp. butter
2 Tbsp. chopped onion
1 1/2 c. hot weak chicken stock
Salt and pepper
Pinch thyme
1/2 tsp. chernil
1 bay leaf

Rinse rice under cold running water; set aside to drain. Heat butter in heavy oven proof casserole; add onion and simmer without browning 2-3 minutes until rice is well coated with butter. Stir in stock, season with salt and pepper and add thyme, chernil and bay leaf. Bring liquid quickly to boil; cover casserole and finish cooking in preheated 350-degree oven 18 minutes. Stir cooked rice with fork, adding a little piece of butter if desired. Good served with chicken casserole.

RICE AND TOMATO CASSEROLE

Mrs Laura Watson

2 1/2 c. cooked rice
2 c. grated cheddar cheese
1 20-oz. can tomatoes

Put layer rice, layer tomatoes and layer cheese in greased casserole till it is filled, topping with layer cheese. Bake at 375 degrees till browned on top. Serves 4 to 6.

SALMON AND MACARONI CASSEROLE

Mrs Laurencia Kavanaugh

1 c. uncooked macaroni
Sauce:
6 Tbsp. butter
1 green pepper
1 medium onion
4 Tbsp. flour
2 c. milk
1 tsp. Worcestershire sauce
Salt and pepper
1 can whole kernel corn, optional
2 small cans salmon
Topping:
3 Tbsp. butter
2 c. bread cubes
1 tsp. rosemary

Melt butter, add bread cubes and rosemary. Cook macaroni; drain. Saute' onion and pepper in melted butter until tender; remove from heat. Stir in flour, salt and Worcestershire. Gradually stir in milk; bring to boil, stirring. Reduce heat and simmer 3 minutes; remove from heat and lightly toss in macaroni and salmon. Sprinkle with topping and bake uncovered 30 minutes in lightly greased 2-qt. casserole at 375 degrees.

SALMON PIE

Mrs. Edith Gillespie

1 pkg. Kraft dinner
Salt and pepper
1 10-oz. can condensed cream celery soup
1 7-3/4 oz. can salmon, drained and flaked

Prepare macaroni with cheese as directed on package. Line 9-inch pie plate with this mixture. Combine soup and salmon; season to taste. Pour into macaroni shell and bake at 350 degrees 15-20 minutes. 4-5 servings.

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SCALLOPS A LA FRANÇAISE

Mrs Margaret Tone

1 pt. scallops
3/4 c. water
1/4 c. white wine
1/2 tsp. salt
Few grains cayenne
1 small onion, chopped
2 Tbsp. butter
2 Tbsp. flour
1/2 clove garlic, minced
1 tsp. minced parsley
1 egg yolk
3/4 c. buttered crumbs
2 Tbsp. grated Parmesan cheese

Simmer scallops 5 minutes in mixture of water, wine, salt and cayenne. Drain; reserve liquid. Cook onion in butter until tender; blend in flour, add liquid drained from scallops and cook until thickened, stirring constantly. Add garlic and parsley; cook 5 minutes longer. Gradually add to beaten egg yolk, mixing well. Chop and add scallops. Place in patty shells, top with buttered crumbs and cheese; brown in hot 400-degree oven. Serves 6.

SEAFOOD LASAGNA

Laurencia Kavanaug

1 lb. shrimp
1 lb. lobster
1 lb. scallops
Butter
Dash chevril
2 cloves garlic, cut fine
1 oz. cognac or pernod
Slices of Mozzarella chee
Salt and pepper
About 9 lasagna noodles
1/4 c. Parmesan cheese

Other fish, canned or frozen, may be substituted. Cook and drain noodles. Melt butter, add garlic, fish, salt, pepper and chevril. Heat cognac; light it and drop it onto fish mixture after it has flamed. Make sauce with 6 Tbsp. butter, 4 Tbsp. flou juice of fish, 3 c. milk, salt and pepper. Add to fish. Place 1 layer noodles, 1 of fish, 1 of Mozzarella, finish with fish mixture. Sprinkle with Parmesan and cook at 400 degrees until golden brown, about 1/2 hour. Serves 6 amply.

SOUR CREAM CHICKEN CASSEROLE

Mrs Alma Monteith

1/2 c. onion
1 c. chicken broth
2 1/2 c. cooked chicken
2 c. rice, cooked
1 can cream mushroom soup
1 c. sour cream
2 Tbsp. cooking sherry
2 Tbsp. parsley flakes
Salt and pepper to taste

Cook onion in broth; add cooked chicken, rice and remaining ingredients. Put in casserole; sprinkle 1/2 c. grated cheese on top and cook in moderate oven 1/2 hour.

SPAGHETTI PIE

Mrs Patsy Toner

6 oz. spaghetti
2 Tbsp. butter or margarine
1/3 c. grated Parmesan cheese
2 well-beaten eggs
1 lb. ground beef
1/2 c. chopped onion
1/4 c. chopped green pepper
1 8-oz. can tomatoes
1 6-oz. can tomato paste
1 tsp. sugar
1 tsp. oregano
1/2 tsp. garlic salt
1 c. cottage cheese
1/2 c. shredded Mozzarella cheese

Cook spaghetti according to package directions; drain. Stir butter into hot spaghetti; stir Parmesan and eggs. Form mixture into crust in buttered 10-inch pie plate. In skillet cook beef, onion and pepper until tender and meat is browned. Drain off excess fat; stir in undrained tomatoes, paste, sugar, oregano and garlic salt; heat through. Spread cottage cheese over bottom of spaghetti crust; fill pie with tomato mixture. Bake uncovered in 350-degree oven 20 minutes; sprinkle Mozzarella atop and bake 5 minutes longer or till it melts.

SPANISH RICE

Mrs John Morrell

3 Tbsp. salad oil
1/2 lb. hamburg
1 c. chopped onion
1 c. chopped green pepper
2 c. canned tomatoes
2 c. cooked rice
1 tsp. salt
1/4 tsp. pepper

Cook hamburg in oil; add onions and pepper and cook until onions are soft. Put all in baking dish in oven.

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SPARE RIBS

Mrs Donna Mulherin

2 lb. spareribs
1 medium onion
1 Tbsp salad oil
1/4 c. lemon juice
2 Tbsp. vinegar
1 Tbsp. Worcestershire sauce
2 Tbsp. brown sugar
1/2 c. water
1 10-oz. bottle chili sauce

Bake ribs in 325-degree oven 1 hour or until almost done. Cook sauce on top of stove 10-15 minutes, adding a little more water if necessary. Pour over ribs and bake 1/2 to 1 hour or more.

SPARERIBS

Mrs Loretta Mulherin

2 lb. spareribs cut into 1-inch sections
2 Tbsp. oil
1/4 tsp. salt
1/8 tsp. pepper
3/4 c. sugar
1/4 c. flour
1 1/4 c. water
2/3 c. vinegar
1/2 c. soya sauce
1 green pepper
1 onion, chopped

Place ribs in large skillet and add water to cover; bring just to boil, reduce heat and simmer 5 minutes; drain and dry thoroughly. Heat oil in skillet; add ribs, season with salt and pepper. Mix sugar and flour and sprinkle over browning ribs; turn them often to prevent scorching. Stir in remaining ingredients; simmer 1 hour or until tender.

SWEET AND SOUR MEAT BALLS

Sharon Hicks

1 1/2 lb. beef
1/2 c. milk
1 c. bread crumbs
1 egg, beaten
Salt and pepper
Sauce:
1 c. catsup
1/2 c. water
3 Tbsp. brown sugar
4 Tbsp. vinegar
4 Tbsp. Worcestershire sauce

Form into balls and fry; put into casserole dish with whole onion. Bring sauce to boil, pour over meat balls and put in 300-degree oven 1 hour.

SWISS STEAK

Mrs Patsy Toner

3/4 c. flour
1 1/2 Tbsp. dry mustard
1 1/2 tsp. salt
1/4 tsp. pepper
2 1/2 lb. round steak, cubed
3 Tbsp. cooking oil
1 1/2 clove garlic, chopped fine
2 large carrots, diced
4 c. chopped peeled tomatoes
2 Tbsp. Worcestershire sauce
2 tsp. brown sugar

Combine first 4 ingredients; pound as much as possible into steak with meat pounder or edge of heavy plate. Cut meat into serving sized pieces. Brown in hot oil in large heavy skillet or Dutch oven on both sides. Sprinkle onion, garlic and carrots over meat; add last 3 ingredients. Cover and heat gently until tomatoes begin to break up. Stir sauce to blend, turn meat over, cover tightly and simmer about 2 hours or until meat is very tender. Stir often; add water if necessary.

TOMATO HAMBURG DUMPLINGS

Mrs Kay McCluskey

2 c. flour
3 tsp. baking powder
1/2 tsp. salt
2 Tbsp. shortening
1 lb. hamburg
Milk enough to mix
1 can tomatoes
Chopped onion
Pepper and salt

Measure flour; sift with baking powder and salt; cut in shortening till fine. Add hamburg; gradually mix in milk to make drop consistency. Meantime bring tomatoes to boil; season to taste with onion salt and pepper. Drop dumplings by teaspoon onto boiling tomatoes, cover tightly and boil without raising cover 20 minutes.

TUNA BURGERS

Katherine McManus

4 hamburger buns
1 7-oz. can tuna
1 ripe tomato
Cheddar cheese
Butter or margarine
Miracle Whip

Spread 8 bun halves with butter or margarine; arrange on pizza pan and spread with tuna, drained and rinsed in hot water, and diced tomato. Moisten well with Miracle Whip and top each burger with 1/2 slice cheddar cheese. Broil.

TUNA CASSEROLE

Mrs Marie L. McLaughli

3 hard-boiled eggs
1 c. milk
1 c. soft bread crumbs
1/3 c. butter
1/4 tsp. dry mustard or to taste
Dash cayenne pepper
1/2 tsp. salt
1 can tuna

Soak crumbs in milk; chop and add egg whites. Drain tuna, chop and add. Melt bu er; mix in mashed egg yolk and seasonings until smooth and thick, then add to tuna mixture. Stir and mix gently until thoroughly combined. Pour into greased casserol sprinkle with fine bread or cracker crumbs and bake at 400 degrees 25-30 minutes.

TUNA FISH AND MUSHROOM LOAF

Mrs Edna McCarth

1 can tuna fish
1/2 c. milk
1 can condensed cream mushroom soup
2 1/2 c. bread crumbs
2 eggs, beaten
Salt and pepper to taste

Pour boiling water over fish in strainer; flake fish. Soak crumbs in milk; combine and mix thoroughly with soup and eggs. Bake in moderate oven until done, 30-40 minutes.

TUNA FISH PIE

Mrs. Kay Toner

1 Tbsp. melted butter
1 Tbsp. flour
1 1/3 c. boiling water
1 can chicken-rice soup
1 12-oz. can tuna
1 c. diced cold potatoes
3 hard-boiled eggs, cut
1 onion
Salt and pepper
1/2 c. milk
1/2 c. celery, minced

Fry onion in butter; add flour, seasoning and hot water; cook. Add all remaining ingredients; place in greased casserole and cook 20 minutes. Remove from oven; co r with baking powder biscuits and continue baking until they are cooked.

TUNA FISH SCALLOP

Mrs Mary Rideou

1 can tuna
1 can chicken soup with rice
1/2 can water

Put in baking dish; season to taste. Make small biscuits and place on top until dish s covered. Bake until biscuits are done.

TUNA STUFFED TOMATOES

Mrs Margaret Toner

6 large tomatoes
Salt
1 6½ oz. can tuna
2 Tbsp. chopped parsley
2 tsp. chopped dill
1 tsp. salt; dash pepper
1 c. soft bread crumbs
2 Tbsp. soft butter
1 Tbsp. butter

Heat oven to 375 degrees; have ready baking dish that will just hold tomatoes with a ttle space between. Cut tops from tomatoes; scoop out pulp with spoon, leaving fairl hick wall so they will not go to pieces during baking. Sprinkle lightly with salt; turn pside down on paper towel to drain. Press pulp through sieve to make puree; dis- ard seeds. Drain tuna; mash in bowl with fork. Add parsley, dill, salt, pepper, rumbs and soft butter, and enough puree to make moist but not wet mixture, about /2 c. Blend well. Set tomatoes in baking dish, spoon tuna mixture into them and pu /2 tsp. butter on top of each. Bake about 30 minutes or until tuna filling is hot and omatoes tender. Serves 3-6.

ORKSHIRE CHICKEN

Mrs Madalyn Bentley

/3 c. flour
tsp. salt
1/2 tsp. sage or poultry seasoning
/4 tsp. pepper
1 2-1/2 or 3 lb. chicken, cut into pieces
1/4 c. fat
1 c. sifted flour
1 tsp. baking powder
1 tsp. salt
3 eggs, well beaten
1 1/2 c. milk
1/4 c. butter or margarine, melted
1/4 c. chopped parsley

Mix first 4 ingredients; coat chicken, brown in hot fat and put in 2-qt. casserole. ft flour, baking powder and salt; combine and add eggs, milk, butter and parsley and ir until smooth. Pour over chicken and bake at 350 degrees about 1 hour.

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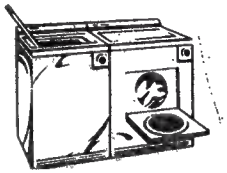

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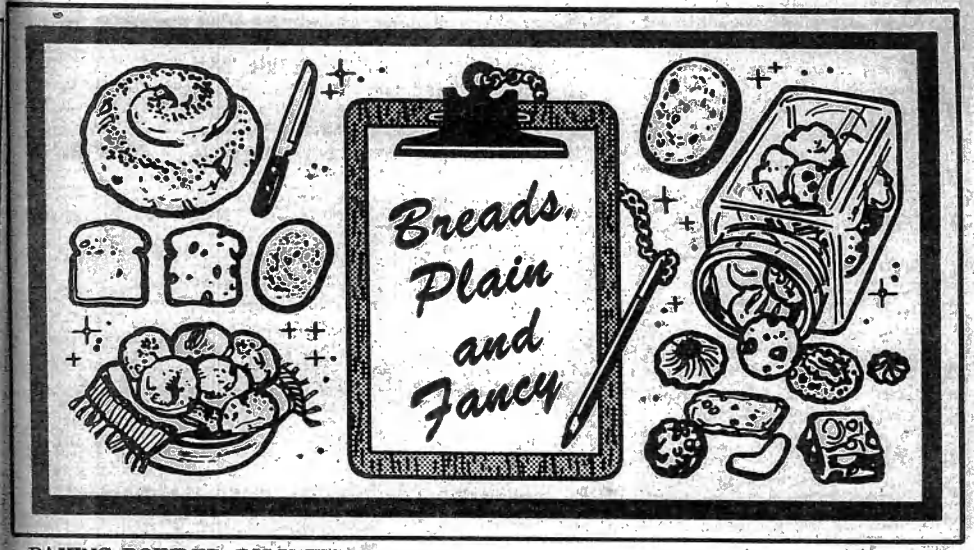

BAKING POWDER BISCUITS

Mrs Eileen Toner
charter member, deceased

2 c. all-purpose flour
4 tsp. baking powder
1/2 tsp. salt
1 tsp. sugar
1/3 c. shortening, any fat

Mix until it looks like coarse crumbs; add all at once 1 c. milk. Mix with fork. Flour pastry board and knead 12-15 times; pat down with hands. Cut and put in pan with sides touching. Bake at 400 degrees 20 minutes.

BANANA BREAD

Joyce Shannon

4 Tbsp. butter
1 c. brown sugar
1 egg
1 1/2 c. flour
1/2 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
3 ripe bananas mashed
1/2 c. chopped walnuts

Preheat oven to over 325 degrees. Cream butter and sugar; add beaten egg and beat until light and fluffy. Add flour, salt, baking powder and soda alternately with bananas; fold in nuts. Bake in greased pan 60-70 minutes.

BANANA FRUIT BREAD

Mrs. Linda Paris

2 c. flour
3 tsp. baking powder
1/2 tsp. salt
2 unbeaten eggs
4 oz. pkg. candied fruit
1/2 c. walnuts, chopped
1/4 c. butter
1/4 c. shortening
1 c. w. sugar
1 tsp. lemon juice
1 c. mashed bananas

Sift first 3 ingredients; flour fruit and nuts. Place butter and shortening in bowl; cream well, gradually adding sugar and eggs; beat well. Add lemon to bananas so they will not darken, add this to cake and beat. Add dry ingredients; blend well. Stir in fruit. Grease and line loaf tin; let set 20 minutes. Bake 50-60 minutes at 350 degrees.

BID'S CHERRY BREAD

Mrs Rose McCluskey

2 eggs
1 c. sugar
1/2 c. butter
3/4 c. milk
1 small bottle cherries
1/4 c. cherry juice
2 1/2 tsp. baking powder
1/2 tsp. salt
1 c. coconut
2 c. flour

Mix in usual order; melt butter. Mix sugar, baking powder, salt, coconut and flour together; add beaten eggs and butter. Suggestion: put all juices in cup, measure and fill with milk. Add to dry ingredients; mix well, then add cherries. Bake at 325 degrees 1 hour.

SCUIT MIX

Mrs Rebecca Savage

c. flour
c. dry milk powder
1/4 c. baking powder
3 tsp. salt
1 c. shortening, cut in

Lift mixture lightly into jar without packing; store on shelf, no need to refrigerate.) use, 1 c. mix to 1/3 c. water; bake at 400 degrees 12-15 minutes. 6 medium scuits.

LUEBERRY MUFFINS

Mrs Merrill Everett

1/2 c. flour
2 c. white sugar
tsp. baking powder
1/2 tsp. salt
1 egg
1/2 c. milk
1/4 c. melted shortening
1 c. blueberries, washed and well drained

Sift first 4 ingredients. In another bowl beat egg with fork; add milk and melted ort ening, then dry ingredients and mix only until flour is moistened. Fold in blue- rries. Batter will be lumpy. Fill muffin tins 2/3 full and cook at 350 degrees out 20 minutes. 1 doz.

ROWN BREAD

Mrs Blanid Brennan

c. rolled oats
lt. boiling water
sp. salt
4 Tbsp. shortening
1 c. molasses
2 yeast cakes dissolved in 1 c. warm water
Flour to make stiff dough

Pour hot water over oats, salt and shortening; let stand until lukewarm. Add mo- ses and dissolved yeast; add flour gradually. Knead dough on floured board until re is no stickiness. Let rise in greased bowl until double in bulk; shape into ves and place in greased pans. Let rise again until double in bulk. Bake in mod- te 350-degree oven. 2 c. seedless raisins, optional.

RROT BREAD

Anna Levesque

/2 c. sifted all-purpose flour
c. sugar
/4 tsp. baking powder
tsp. salt
1/2 tsp. cinnamon
1 c. seedless raisins
1 egg
1/2 c. milk
1/4 c. butter, melted
1/4 c. brown sugar, packed
1 c. finely grated raw carrots
2 Tbsp. flour
1/2 tsp. cinnamon
2 Tbsp. butter

Heat oven to 350 degrees; grease 9x5x3-inch loaf pan. Sift first 5 ingredients into xing bowl; add raisins and toss until they are coated with flour. Beat egg, milk l melted butter together with fork; add to dry ingredients with carrots; stir only il moistened. Spoon into prepared pan. Combine brown sugar with last 3 ingre- nts in small bowl; work together with fork then fingers until blended. Sprinkle over f and bake about 45 minutes or until toothpick stuck in centre comes out clean. n out on rack to cool.

NNAMON BREAD

Mrs Pats Toner

bsp. brown sugar
bsp. cinnamon
tog. set aside
c. butter
1 c. white sugar
2 eggs
1 c. sour milk
2 c. sifted flour
1/2 tsp. salt
1/2 tsp. soda
2 tsp. vanilla

ream butter and sugar; add beaten eggs. Sift dry ingredients and add alternately sour milk; add vanilla. Put half dough in pan, sprinkle with cinnamon mixture, remaining dough, swirl knife through it, sprinkle remaining sugar mixture on top read. Bake at 350 degrees 1 hour.

TETIC BRAN MUFFINS

Mrs Kathleen McCue

All Bran
c. milk
g
1 c. safflower oil
1 c. whole wheat flour
2 1/2 tsp. baking powder
1 tsp. salt
1/3 c. honey

continued.....

DIETETIC BRAN MUFFINS (Continued)

Mix All Bran and milk; add egg and shortening and beat well. Sift flour, salt and baking powder and add, then add honey and stir until combined. Fill greased muffin tins 2/3 full and bake in 400-degree oven 30 minutes.

DOUGHNUTS

Mrs Mae Bourgoin

3 1/2 c. flour
4 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1/2 tsp. nutmeg
2 Tbsp. shortening
1 c. sugar
2 eggs, beaten
1/2 tsp. vanilla
1 c. buttermilk

Sift flour, measure and sift 3 times with baking powder, soda and nutmeg. Cream shortening and sugar thoroughly; add eggs and vanilla, then sifted ingredients with buttermilk; chill. Cut with donut cutter and fry at 350-360 degrees until brown; turn and cook. Drain on paper towel.

DOUGHNUTS

Mrs Therese Levesque

3 eggs
2 c. white sugar
2 c. sour milk
1/4 c. Mazola Oil
2 tsp. soda
2 tsp. cream of tartar
1 tsp. salt
1 tsp. vanilla
1/2 tsp. ginger
1 tsp. nutmeg
5 c. flour

Mix together; chill overnight.

IRISH BREAD

Mrs Kay McCluskey

3/4 c. sugar
1 egg
1 1/2 c. milk
3 c. flour
1 Tbsp. butter
4 tsp. baking powder
1 tsp. salt
1 c. raisins

Mix sugar, butter, egg and milk; add dry ingredients and raisins. Bake in moder- ate 350-degree oven 1 hour.

NEWFOUNDLAND ROLLS

Mrs Helene McLaughlin

1 c. boiling water
1/4 c. + 1 tsp. sugar
1 tsp. salt
6 Tbsp. shortening
1 pkg. yeast
1/4 c. lukewarm water
1 egg
4 c. flour

Mix boiling water, 1/4 c. sugar, salt and shortening; cool to lukewarm. Dissolve yeast with sugar, 1 tsp., in lukewarm water; combine with first mixture. Stir in well-beaten egg and 2 c. flour; then add 1 1/2 to 2 c. more flour. Mix thoroughly but do not knead. Let rise until double in bulk; shape into rolls and let rise. Bake in hot 400-degree oven 15 minutes.

OATMEAL MUFFINS

Maxine Lewis

1 c. oatmeal
1 c. buttermilk
1/2 tsp. soda
1/2 c. brown sugar
1 egg
1/2 c. Mazola Oil

Combine with 1 c. flour, 1 tsp. baking powder and 1 tsp. salt. Bake 25 minutes in 350-degree oven.

OATMEAL NUT BREAD

Mrs Beatrice McCluskey

2 1/4 c. flour
4 tsp. baking powder
1 tsp. salt
1 c. sugar
1/2 c. nuts
1/2 c. oatmeal
1 c. milk
1 egg, beaten
1 Tbsp. melted margarine

Sift first 3 ingredients together; add next 3. Mix and add egg, milk and margar- ine. Cook 35-40 minutes at 350 degrees in Pyrex dish.

PINEAPPLE NUT BREAD

Mrs Edith Gillesp

2 1/2 c. flour
3/4 c. white sugar
1 tsp. salt
3 tsp. baking powder
1/2 tsp. soda
3 Tbsp. melted butter
1 c. All Bran
3/4 c. nuts, optional
1 1/2 c. crushed pineapple, undrained
1 beaten egg

Beat egg, pineapple and melted butter. Sift flour, measure, add sugar, salt, baking powder and soda and sift again. Add bran and nuts, then add to first mixture. Bake at 350 degrees 1 hour or more.

PUMPKIN BREAD

Mrs Ruth Goodi

2 eggs
1 c. white sugar
1 c. canned pumpkin
3/4 c. Mazola Oil
1 1/2 c. flour
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt

Beat eggs; add sugar, pumpkin and oil. Combine dry ingredients. Bake 1 hour in low oven.

RAISIN BREAD

Mrs Alma Savag

1 c. sugar
2 c. milk
4 c. bread flour
3 tsp. baking powder
2 tsp. salt
1 c. raisins
Butter size of an egg

Mix together; let rise 1/2 hour. Bake in 375-degree oven.

RICE BREAD

Mrs Madalyn Bentl

2/3 c. regular rice
1 1/2 c. boiling water
3 1/2 to 4 c. flour
3/4 c. milk
1 1/2 tsp. salt
1 tsp. sugar
1/4 c. warm water
1 tsp. sugar
1 pkg. yeast
Butter

Combine rice and boiling water in small saucepan; cover, bring to boil, reduce he and simmer until tender; mash with potato masher while hot. Measure 3 1/2 c. flou into larger bowl; add rice, rubbing it into flour with fingers until well blended. Scal milk; stir in salt and 1 tsp. sugar; cool to lukewarm. Add sugar, then yeast to warm water; let stand 10 minutes, then stir well. Add milk and yeast to flour; mix first with spoon, then with hands until well blended. Add more flour until dough is soft a easy to handle; knead on floured board until elastic. Shape into 10x16-inch loaf; put in well greased pan and let rise until double. Bake at 350 degrees until golden brow This bread is best eaten warm or toasted.

SCANDINAVIAN SPICE LOAF

Mrs Eva Rideo

1 1/2 c. brown sugar, firmly packed
2 c. + 2 Tbsp. sifted flour
1 tsp. cinnamon
1 tsp. powdered cloves
1 tsp. baking powder
1/2 tsp. salt
2 eggs
1 c. light cream
1/2 c. melted butter or margarine
1 tsp. grated lemon rind

Heat oven to 350 degrees; line 9x5x3-inch loaf pan on bottom with greased waxed paper. Sift first 6 ingredients together. Beat eggs with cream to blend. Slowly add flour mixture, mixing well. Stir in melted butter and rind; pour into loaf pan and bake 65 minutes or until done. Cool on wire rack 10-15 minutes before removing from pan and removing paper.

SPICY BRAN MUFFINS

Mrs Dora Redga

1 c. All Bran
1 c. milk
1 egg
1/4 c. melted shortening
1/2 c. raisins or cut dates
1 c. sifted flour
2 1/2 tsp. baking powder
1 tsp. salt
1/4 c. sugar
1 tsp. cinnamon
1/2 tsp. nutmeg

Combine bran and milk; let stand until most of mixture is taken up; add egg and shortening and beat well. Stir in raisins or dates. Sift together and add dry ingredients; stir only until combined. Fill greased muffin pans 2/3 full and bake in moderately hot 400-degree oven about 20-25 minutes.

SPOON BROWN BREAD

Mrs Margaret Rideout

1 pkg. dry yeast
2 c. oatmeal
3 c. boiling water
2 tsp. butter
1 c. milk
3/4 c. white sugar
1/2 c. molasses
2 tsp. salt
8 c. flour

Dissolve yeast as per directions on package. Pour boiling water over oatmeal and butter, stir and let cool. To this add milk, sugar, molasses and salt, then add dissolved yeast. Add flour; mix thoroughly. Place dough in well-greased bowl, cover with cloth and let rise overnight. Next morning punch down and turn onto a lightly floured board; divide into equal parts. Place in pans and let rise until doubled in bulk. Bake at 375 degrees until done.

TOMATO JUICE BREAD

Anna Levesque

1/2 c. shortening
1 c. white sugar
1 egg
1 c. tomato juice
1 3/4 c. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1/2 tsp. salt
1/2 c. raisins
Walnuts

Cream shortening and sugar; add well-beaten egg. Sift and add flour, salt, spices and soda and beat. Add alternately with tomato juice. Add raisins and nuts. Bake 1 hour at 325 degrees.

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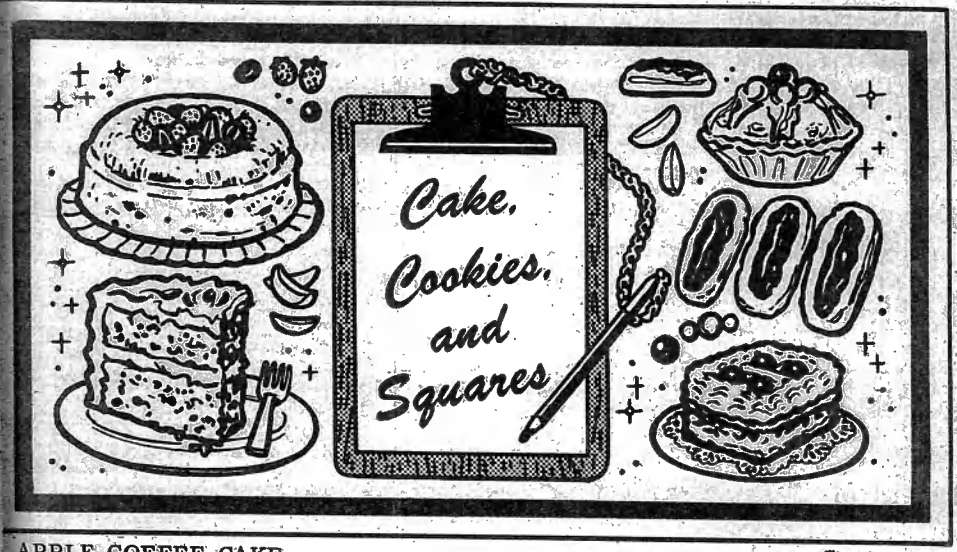

APPLE COFFEE CAKE

Mrs Patsy Toner

2 Tbsp. butter
1 c. sugar
1 egg
2 c. flour
2 tsp. baking powder
1 tsp. salt
1/4 tsp. nutmeg
3/4 c. milk

Cream butter and sugar; add beaten eggs. Sift and add dry ingredients alternately with milk. Pour into buttered 8x8-inch cake tin. Slice apples into thin sections and arrange on batter to cover it completely. Sprinkle with sugar; dot with butter. Bake in moderate 350-degree oven 35-40 minutes, pouring 1/2 c. cream over apples when half baked.

BRAZIL-NUT YULE CAKE

Mrs Margaret Toner

1 1/4 c. sifted all-purpose flour
3/4 tsp. baking powder
4 rings candied pineapple, cubed
1/4 tsp. salt
3 c. shelled whole Brazil nuts
2 1/4 c. candied cherries, red and green
1/2 c. soft butter
3/4 c. white sugar
3 eggs
1 tsp. vanilla
1 tsp. almond extract

Preheat oven to 300 degrees; line 9x5-inch loaf pan with greased brown paper. Sift together flour, baking powder and salt; add and mix in nuts and fruit. Cream butter, gradually beat in sugar and add eggs one at a time, beating in well after each. Add vanilla and almond. Fold in fruit-flour mixture. Turn batter into prepared pan, pressing down well. Bake 1 3/4 to 2 hours; cool 20 minutes in pan on wire rack. Remove from pan, peel off paper and cool completely on rack. Good from the time it's made; no aging required.

CREAM CHEESE ICING

Mrs Elsie McCarthy

1 8-oz. cream cheese
3 Tbsp. corn oil
3 c. sifted icing sugar
1/4 tsp. salt

Cream cheese with fork; blend in oil. Gradually add sugar and salt; mix smooth. Spread on cooled cake.

CARROT NUT CAKE

Mrs Elsie McCarthy – Cecile Morin

2 c. all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
1 c. corn oil
2 c. sugar
4 eggs
3 c. grated raw carrots
1 c. finely chopped walnuts
1 9x13-inch cake pan

continued.....

RROT NUT CAKE (Continued)

Preheat oven to 325 degrees; oil bottom of pan and line with waxed paper. Sift first ngredients together. Add sugar gradually to oil; beat well after each addition with ectric mixer at high speed. Beat eggs until very light; beat a little at a time into gar mixture until smooth and fluffy. Gradually stir in sifted ingredients; add car- ts and nuts and mix well. Bake 60-65 minutes. When completely cool, ice top and les with cream cheese icing.

IOCOLATE MOCHA CAKE

Mrs Mae Bourgoin

gg
. sugar
2 c. shortening
. sour milk

1 tsp. soda
1 1/2 c. flour
2 Tbsp. cocoa
Vanilla

Mocha Frosting:
1 c. confectioners' sugar
Butter size of egg
2 Tbsp. coffee
2 Tbsp. dry cocoa

Cream butter; add sugar and beaten egg. Dissolve soda and cocoa in sour milk and d. Work in flour slowly. Beat well and bake in slow oven.

IRISTMAS FRUIT CAKE

Mrs Helene McLaughlin

b. butter
. white sugar
. flour
eggs
sp. nutmeg

1 Tbsp. cloves
1 Tbsp. cinnamon
1 Tbsp. allspice
1 tsp. soda
1 c. milk
1 c. dark molasses

1 c. citron, cut fine
3 lb. raisins
2 lb. currants
2 lb. dates, cut fine
1 c. strawberries

Put 1 c. flour with fruits. Mix all except flour and fruits; add flour gradually, then uits last of all. Steam 3 hours bake 1 to 1 1/2 hours if big cake. If small cook 1/2 ur.

OFFEE CAKE

Marg. Rideout

4 c. sugar
4 c. soft shortening

1 egg
1 c. milk
1 1/2 c. flour

2 tsp. baking powder
1/2 tsp. salt

Mix first 3 ingredients together; add milk. Sift and add dry ingredients. Spread tter in coffee cake pan and top with struesel mixture: 1/2 c. brown sugar, 2 tsp. ur, 2 tsp. cinnamon, 2 Tbsp. melted butter and 1/2 c. chopped nuts. Bake at 350 grees.

TE CAKE OR SQUARES

Mrs Marie L. McLaughlin

Tbsp. shortening
3 c. sugar
gg

1 c. flour
1 c. chopped dates
1/2 c. milk
1 tsp. baking powder

1/2 tsp. salt
1 tsp. vanilla
Chopped walnuts if desired

Cream shortening and sugar; add egg and beat. Add dry ingredients alternately wit lk and vanilla. Add dates and nuts, if any; mix well. Bake in greased 8-inch squa 1 1/2 hour or more in 350-degree oven. Dust with icing sugar. Serve as squares en cool.

LICIOUS POTATO CAKE

Mrs. Louise Hollins
charter member, deceased

. sugar
3 c. butter
2 c. hot mashed potatoes
4 c. milk

1 c. flour
2 eggs
1 tsp. baking powder
1 sq. grated chocolate

1/2 c. chopped walnuts
1/2 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. nutmeg

Cream butter and sugar; add well-beaten egg yolks, then dry ingredients and milk, atoes mixed with chocolate and nuts. Lastly fold in stiffly-beaten egg whites. tatoes must be hot when mixed with chocolate and nuts. Use white icing.

FRUIT CAKE

Mrs. Laura Mulherin
charter member, deceased

2 c. brown sugar
1/2 c. shortening
1 lb. raisins
3/4 c. dates

1/2 tsp. all different spices
2 c. hot water

1 c. chopped nuts
1 tsp. soda
2 1/2 c. flour

Cook first 6 ingredients 5 minutes; let cool. Add remaining ingredients; mix well. Bake 40 minutes in moderate oven. Add cherries if desired.

FRUIT CAKE

Mrs. Myrtle Paradis
charter member, deceased

1 big or 2 small oranges, put thru grinder
1 c. raisins
1 c. walnuts

1 tsp. salt
1 tsp. vanilla
2 eggs
1 c. white sugar

1/2 c. melted shortening
1 c. milk
2 tsp. baking powder in 2 c. flour

Bake in oven.

GINGERBREAD

Mrs Julia McCormick
charter member, deceased

3/4 c. shortening
3/4 c. molasses
3/4 c. white sugar
2 eggs
2 tsp. soda

Pinch salt
1 tsp. baking powder
1 c. boiling water
2 1/2 c. flour

2 tsp. ginger
1 1/2 tsp. cinnamon
1/2 tsp. cloves
1 tsp. nutmeg

Mix first 4 ingredients together; add sifted dry ingredients. Add boiling water last. This is a large cake; 1/2 recipe fits 8x8-inch pan. Bake in moderate oven, 350 degrees.

GUEST CAKE

Mrs Gertrude Toner

2 c. flour
2 tsp. baking powder
1/2 tsp. soda
1 tsp. cinnamon
1/2 c. shortening
2 eggs

1 c. brown sugar
1 tsp. vanilla
3/4 c. milk
1/2 tsp. salt
Topping:
1/2 c. brown sugar

4 Tbsp. butter
3 Tbsp. cream or canned milk
1/2 Tbsp. walnuts or coconut

Sift first 5 ingredients and salt. Mix together shortening, eggs, brown sugar and vanilla; beat on No. 8 speed 1 1/2 minutes, scraping bowl while beating. Add sifted mixture alternately with milk, beating on No. 3 speed only enough to blend. Bake in moderate 350-degree oven. Combine first 3 topping ingredients in saucepan; bring to boil. Add nuts. Spread on warm cake and put in moderate oven till bubbly and light brown.

JERSEY LILLY CAKE

Mrs. Alfreda Ledoux

1/2 c. margarine or butter
1 c. white sugar

1 c. milk
1 egg
1 tsp. vanilla
2 c. flour

2 tsp. baking powder
1/2 c. walnuts
1/2 c. seedless raisins

Cream margarine and sugar; add egg and vanilla and mix well. Add flour and milk slowly. Bake in 9x5-inch loaf pan, well greased and floured, at 350 degrees 1 hour.

PEANUT BUTTER CAKE

Mrs Marie L. McLaughlin

1/2 c. butter
1 heaping Tbsp. peanut butter

1 egg
1 c. flour
1/2 c. milk

1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Cream butter, peanut butter and sugar; add egg and beat. Add dry ingredients alternately with milk and vanilla. Bake in greased 8x-inch square pan 3/4 to 1 hour.

WHITE CUPCAKES

Mrs Patsy Toner

1/3 c. shortening
2/3 c. sugar
2 eggs
1/2 c. milk
1 1/4 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 tsp. vanilla

Cream shortening; add sugar gradually. Add well-beaten eggs and flavoring. Sift dry ingredients; add milk. Bake at 325 degrees 20 minutes. 2 1/2 doz.

BUTTER COOKIES

Rita Conn

2 c. butter, 1 lb.
1 c. brown sugar
1 c. white sugar
4 c. all-purpose flour
1 tsp. cream of tartar
1 tsp. soda
Vanilla to taste

Cream butter and sugars thoroughly; add remaining ingredients. Bake at 350-375 degrees over 10-12 minutes. Drop by teaspoonful and press with fork. Dessicated coconut may be added.

CARROT COOKIES

Anna Levesque

1/2 c. soft butter
1 1/2 c. brown sugar, packed
2 c. sifted all-purpose flour
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
2 c. quick-cooking rolled oats
1 tsp. nutmeg
1 c. chopped dates
1 c. finely grated raw carrots
2 eggs

Heat oven to 350 degrees; grease cookie sheets. Beat butter, sugar and eggs together until fluffy. Sift flour, baking powder, soda, salt and nutmeg together into mixture; stir to blend. Stir in oats, dates and carrots. Drop by rounded teaspoonful onto prepared sheets and flatten slightly with tines of fork. Bake 12-15 minutes or until set and nicely browned. About 4 doz.

CHILLED MOLASSES COOKIES

Mrs D. E. Dube

1 1/2 c. shortening
1 c. brown sugar packed
1 c. molasses
2 eggs lightly beaten
4 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. ginger
1/2 tsp. nutmeg

Cream shortening and sugar; add molasses and eggs. Mix well; add dry ingredients. Chill about 1/2 hour. Shape into small balls, roll in white sugar or coconut or peanut pieces. Place on greased cookie sheet; press down with fork. Bake at 425 degrees about 15 minutes. For a good variation, put half peanut butter and half margarine instead of shortening, ginger and nutmeg.

CHINESE CHEWS

Mrs Monica Kavanaugh

3/4 c. flour
1 tsp. baking powder
1/4 tsp. salt
1 c. white sugar
1 c. chopped walnuts
1 c. chopped dates
2 beaten eggs

Sift first 3 ingredients together. Mix well together and add remaining ingredients. Spread in well-greased 6x10-inch pan and bake 25 minutes at 325 degrees. Cut into small squares while hot; make into rolls, dip in icing and roll in coconut.

CHOCOLATE DAINTIES

Mrs Monica Kavanaugh

2 1/2 c. oatmeal
1/2 c. cocoa
1 c. shredded cocoanut
1/2 c. margarine
2 c. white sugar
1/2 c. milk
1/2 tsp. salt
1 tsp. vanilla

Put first 3 ingredients in bowl. In cooking dish put margarine, sugar, milk and salt; boil 2 minutes after it starts to boil take off stove and add vanilla pour over dry mixture and drop by spoonfuls onto waxed paper.

CHOCOLATE KRINKLES

Mrs Loretta Mulherin

1/2 c. Crisco oil
4 sq. unsweetened chocolate, melted
2 c. white sugar
4 eggs
2 tsp. vanilla
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 c. icing sugar

Mix first 3 ingredients; blend in eggs one at a time until well mixed. Add vanilla. Stir in dry ingredients. Chill overnight. Drop teaspoonful onto greased baking sheet and bake 10-12 minutes at 350 degrees. Roll in icing sugar. Do not overcook; may look half done after 10-12 minutes but remove from oven.

CHOW MEIN NOODLE DROPS

Mrs Dora Redgate

1/2 c. peanut butter
6 oz. pkg. butterscotch chips
2 c. miniature marshmallows
1 3-oz. can chow mein noodles

Melt first 2 ingredients in double boiler; cool, not to melt marshmallows. Add noodles and marshmallows; sit briefly and drop on waxed paper.

COCOANUT MACAROONS

Gertrude Toner

Whites of 3 eggs
1 c. icing sugar
1 Tbsp. cornstarch
3 c. shredded cocoanut
1 tsp. vanilla
1/4 tsp. salt

Beat egg whites stiff; add sugar and cornstarch and cook in double boiler till stiff, stirring constantly. Remove from heat; add remaining ingredients. If eggs are large add 1/2 c. more cocoanut. Cool. Drop from spoon and brown nicely in 350-degree oven. Red cherries, halved, may be placed on top of cookies to make more attractive.

CRUNCHY BIRTHDAY SWEETS

Mrs. Kathleen McCue

1/2 c. butter
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1 tsp. vanilla
1 c. flour
1/2 tsp. soda
1/4 tsp. cinnamon
1/4 salt
1/4 tsp. baking powder
1 c. oatmeal
1 c. corn flakes
1/2 c. cocoanut
1/2 c. chopped pecans

Cream butter, add sugars, then egg and vanilla. Sift and add dry ingredients; last add corn flakes, oats, cocoanut and nuts. Roll into small balls; place about 2 inches apart on greased cookie sheet and bake at 350 degrees 10-15 minutes. About 3 doz.

FUDGE DROP COOKIES

Mrs Levi Gillespie

1 1/4 c. brown sugar
1/2 c. butter
1 egg
1/2 c. milk
2 c. flour
2 1/2 sq. chocolate
1 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt
1 c. chopped nuts

Melt chocolate; add to sugar butter and egg. Add milk and vanilla then add sifted flour, baking powder and salt; add nuts. Batter should be stiff enough to drop from spoon onto greased pans. Bake in moderate oven, 350 degrees.

HELLO DOLLY

Mrs Marina McCormick

1/2 c. margarine, melted
1 c. graham cracker crumbs
1 c. chocolate bits
1 c. butterscotch bits
1 c. cocoanut flakes
1 c. chopped nuts
1 can condensed Eagle Brand milk

Melt margarine in 9x13-inch pan on top of stove; add crumbs; it will mix itself. Sprinkle chocolate bits over mixture, then butterscotch, next cocoanut, nuts, and last pour milk evenly over all. Bake at 325 degrees 10-15 minutes.

LACE COOKIES

Mrs Madalyn Bentley

2 1/4 c. oatmeal
2 1/4 c. light brown sugar
3 Tbsp. flour
1 c. melted butter or margarine
1 tsp. salt
1 egg, lightly beaten
1 tsp. vanilla

Preheat oven to 375 degrees. Mix dry ingredients in large bowl; stir in butter, egg and vanilla; blend well. Arrange by half-teaspoonfuls at least 2-inches apart on heavy cookie sheet. Bake until lightly browned, about 7 minutes. Cool slightly as soon as firm remove from sheet. These cookies spread until very thin.

MELTING MOMENTS

Mrs Marina McCormick

2 eggs
1 1/2 c. brown sugar
3 1/2 c. flour
1 1/2 c. shortening, melted
1 tsp. soda in flour
2 tsp. cream of tartar
1 tsp. vanilla
Pinch salt

Beat eggs; add sugar and beat well. Add melted shortening; blend well. Stir in vanilla. Blend and add dry ingredients. Roll into balls, flatten with fork and bake at 325 degrees 18 minutes.

MOLASSES COOKIES

Mrs. Mary Kavanaugh
charter member, deceased

1 c. white sugar
2 c. molasses
1/4 c. hot water
2 heaping tsp. soda
1 c. melted shortening
1 Tbsp. vinegar
1 tsp. salt
Spices, ginger, allspice, cloves
1 1/2 tsp. cinnamon

Mix hot water and soda. Add flour to roll so dough is not too sticky. Roll thin for snappy gingersnaps. 400 degree oven.

MOLASSES COOKIES

Mrs Helene McLaughlin

1 c. shortening
1 c. sugar
1 c. molasses
1 c. buttermilk
2 tsp. cinnamon
2 tsp. ginger
4 tsp. soda
1 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cloves
About 5 c. flour

Roll out to 1/4-inch thick; cut and cook on greased pans at 350-75 degrees until done

MOLASSES COOKIES

Marg. Rideout

2 c. flour
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
3/4 c. shortening
1 c. packed brown sugar
1/4 c. molasses
1 egg

Combine dry ingredients. Cream sugar, short; egg and molasses thoroughly. Combine mixtures and mix until well combined. Form into balls, roll in white sugar and press flat with fork. Bake at 350 degrees approximately 10 minutes.

MONA'S WHITE SUGAR COOKIES

Mrs Dora Redgate

1 1/2 c. white sugar
1 c. shortening
1/3 c. cream
3 eggs
4 tsp. cream of tartar
2 tsp. soda
1 Tbsp. salt
2 Tbsp. vanilla
3 3/4 c. flour

Cream sugar and shortening add eggs; blend well. Add cream and vanilla; blend aga Place in sieve flour, cream of tartar, soda, salt, sift all together; add to first mixtur mix well. Place part of mixture on floured board; roll not too thin. Cut with cookie cutter and bake in oven 350-400 degrees.

OATMEAL COOKIES

Donna Mulherin

2 c. brown sugar
1 1/2 c. shortening
2 eggs
2 tsp. vanilla
4 c. oatmeal
3 c. flour
4 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 c. milk

Filling:
1 lb. dates, chopped
1/2 c. white sugar
Salt
Vanilla
1/2 c. water or more

continued....

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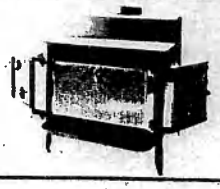

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OATMEAL COOKIES (Continued)

Mix all together; drop on cookie sheet. Make a little hole and put in some date filling, then add a little dough on top of dates. Bake at 350 degrees 10-15 minutes; check after 10 minutes. Makes a lot of cookies. Cook and stir filling often at medium heat till soft and thick; let cool.

OATMEAL MACAROONS

Mrs Dora Redgate

1/2 c. white sugar
1/2 c. brown sugar
1/2 c. melted shortening
1 egg, beaten
1 tsp. salt
1/2 c. cocoanut
1 tsp. vanilla
1 banana, mashed
1/2 Tbsp. soda
1 c. sifted Robin Hood flour
2 c. Robin Hood oats

Combine in order given. Drop from teaspoon onto greased baking sheet; press down with fork. Bake in moderate oven 350-400 degrees 12-15 minutes.

OATMEAL REFRIGERATOR COOKIES

Mrs Marie L. McLaughlin

1/2 c. butter
1/2 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
2 1/2 c. oats
1 tsp. vanilla

Cream first 4 ingredients; beat egg lightly and add. Add flour and dry ingredients, then oatmeal and vanilla. Chill in bowl 1/2 hour; arrange in roll in waxed paper and refrigerate overnight. Slice and bake at 325 degrees 8-10 minutes 1/4 inch slice.

PEANUT BUTTER COOKIES

Mrs Judy Theriault

1/2 c. white sugar
1/2 c. brown sugar
1/2 c. melted butter
1/2 c. peanut butter
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
1 egg

Heat oven to 350 degrees. Melt butter add sugars and blend well. Add peanut butter; mix. Add flour, soda, salt, blend well. Add slightly beaten egg; blend. Form into balls press with fork. Put on ungreased cookie sheet.

RASPBERRY SWIRLS

Mrs Patsy Toner

3 1/2 c. flour
1 tsp. soda
1 c. shortening, half butter
1 tsp. salt
1 c. brown sugar
3/4 c. white sugar
2 eggs
1/2 c. water
1 tsp. almond extract
1-2 c. coconut, optional
Raspberry jam

Cream shortening; add water and extract; mix well. Add dry ingredients. Drop by tablespoonfuls onto ungreased sheet; place 1/4 tsp. jam on each cookie and top with 1/2 tsp. cookie dough. Bake at 400 degrees 10-12 minutes.

RICE KRISPIE MACAROONS

Mrs Monica Kavanaugh

1 c. white sugar
1 well-beaten egg
2 c. chopped dates
1/4 tsp. salt
1/2 tsp. vanilla
2 c. Rice Krispies

Cook first 3 ingredients in double boiler 7 minutes after water starts to boil; stir well. Remove from stove; add salt and vanilla and let cool. Add Rice Krispies and form into balls. Roll in coconut.

BROWNIES

Mrs Kathleen McCue

3/4 c. flour
1/4 tsp. salt
1/4 tsp. baking powder
1 c. sugar
1/2 c. butter or margarine, softened
2 eggs
2-3 sq. unsweetened chocolate, melted
1 tsp. vanilla
1 c. chopped walnuts

Mix first 3 ingredients; set aside in large mixing bowl. Beat sugar and butter until mixed; add eggs and beat very lightly. Beat in chocolate and vanilla; fold in flour, stir in half nuts. Turn into greased 8x8x2-inch baking pan and sprinkle with rest of

continued. . . . .

ROWNIES (Continued)

alnuts. Bake in preheated 350-degree oven 25 minutes or until pick inserted in center comes out clean and top shiny; do not overbake. Cool in pan or rack 30 minutes. ut.

UTTERSCOTCH BROWNIES — Mrs Monica Kavanaugh

6-oz. pkg. butterscotch chips
/4 c. butter or margarine
1 c. brown sugar
2 eggs, beaten
1 tsp. vanilla
1 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/2 c. chopped nuts

Melt chips and butter over hot water; remove from heat stir in sugar. Cool 5 minutes; stir in eggs and vanilla. Sift and add flour, baking powder and salt; mix well nd add nuts. Bake 25 minutes in 8x8-inch pan at 350 degrees.

ARAMEL SQUARES — Anna Levesque

/2 c. butter
/4 c. brown sugar
eggs, yellow
1 tsp. vanilla
1 1/2 c. flour
1 tsp. baking powder
1/4 tsp. salt
Topping:
2 egg whites
1 c. brown sugar

Press in pan and bake 10-15 minutes at 375 degrees. Beat topping quite stiff. ake in oven at 350 degrees till brown.

HOCOLATE CHIP BARS — Mrs Marie Goodine

/2 c. butter or margarine
/2 c. brown sugar
/2 c. white sugar
2 eggs
1 c. flour
1 tsp. baking powder
1/2 tsp. salt
6 oz. pkg. chocolate chips
1 c. rolled oats
1/2 c. chopped walnuts
3 Tbsp. cold water

Heat oven to 375 degrees; grease 13x9 1/2x2-inch baking pan. Combine first 4 ingredients and vanilla in mixing bowl; beat until well blended and fluffy. Sift in dry ngredients; add remaining ingredients and stir to blend. Spread in pan and bake bout 20 minutes.

HOCOLATE DATE SQUARES — Katherine McManus

c. dates, cut up
c. boiling water
c. white sugar
cool
1 c. margarine
2 eggs
1 3/4 c. flour
2 Tbsp. cocoa
1 tsp. soda
1 tsp. vanilla

Spread in greased floured 9x13-inch pan; sprinkle with chopped nut meats and choco ate bits. Bake in moderate 350-degree oven, 325 degrees if using Pyrex.

ATE SQUARES — Mrs C. W. Rideout, charter member, deceased

1/2 c. flour
1/2 c. oatmeal
c. brown sugar
c. butter and shortening mixed
Vanilla
1 tsp. soda
Pinch salt
Filling:
1 lb. dates
1 c. boiling water
1 c. sugar
Slice of lemon while cooking

Combine all dry ingredients; add butter and shortening and blend well; add vanilla. lace half mixture in 9x12-inch pan; add filling, then remaining dry mixture on top. ress down lightly. Cook in medium oven. Cook all filling ingredients together on tove.

ATE SQUARES — Mrs Rebecca Savage

c. brown sugar
c. oatmeal
c. flour
tsp. soda
1 tsp. vanilla
1 tsp. salt
1/2 c. butter
Filling:
1 c. dates, cut up
1 c. brown sugar
1 c. boiling water

continued.....

DATE SQUARES (Continued)

Mix in order given. Cook filling until thick and cool. Spread half dry mix in 8x8-inch pan; cover with date filling, then use last half dry mixture to cover that. Cook at 350 degrees about 20 minutes.

MARZIPAN BARS — Mrs Rita Conn

1/2 c. butter
1/4 c. brown sugar
1 c. pastry flour, a little rounded, not level
Do not bake first
Raspberry jam
1/2 c. butter
2/3 c. white sugar
2 eggs
2/3 c. rice flour, do not substitute
Red and green food coloring
1/4 tsp. salt
Frosting:
2 Tbsp. butter
1 1/2 c. icing sugar
2 Tbsp. warm milk
1 tsp. almond flavoring

Heat oven to 360 degrees; line bottom of 8-inch square pan with thin pastry and cover it with thin layer jam, not spreading to edge. Blend butter and sugar thoroughly; add eggs and beat until light and fluffy. Add rice flour and salt; beat well. Color half mixture pale pink and other half pale green. Put small spoonful of each mixture alternately on jam to cover. Bake 35-37 minutes; cool and ice with almond frosting. Combine all frosting ingredients; beat thoroughly.

OAT CAKES (Low Calorie) — Mrs Rose McCluskey

3 c. flour
3 c. oatmeal
1 c. butter (margarine)
1 c. sugar, scant
1/2 tsp. salt
1/4 c. water

Mix and add water. Roll out between waxed paper to 1/2-inch thick. Cut in strips, then diagonals. Bake 12-15 minutes at 350 degrees. Approximately 3 doz.

POKEDATER SQUARES — Mrs Monica Kavanaugh

1 1/4 c. dates
1 c. boiling water
1 1/2 tsp. soda
1 c. margarine
1 c. white sugar
2 eggs
1 3/4 c. flour
1 tsp. vanilla
1/2 tsp. salt

Mix first 3 ingredients; let soak. Cream sugar and margarine; add well-beaten eggs, then date mixture, salt and vanilla add flour mix well. Spread in greased 10x15-inch pan sprinkle on top 1/2 c. chopped nuts and 1/2 c. chocolate chips, mini ones preferred. Bake at 350 degrees 30 minutes. Do not require frosting.

SOCIAL TEA SQUARES — Mrs Dora Redgate

1 c. white sugar
3/4 c. butter or margarine
2 eggs
1 tsp. vanilla
36 social tea cookies
5 c. miniature marshmallows
1/2 c. coconut

Cook first 3 ingredients in double boiler about 1/2 hour or until it begins to look clear; cool and add vanilla. Roll cookies to crumbs; add marshmallows. Add this to cooked mixture; mix well. Spread in 9x9-inch pan; sprinkle with coconut and refrigerate.

SPECIAL K SQUARES — Mrs Alfreda Ledoux

1/2 c. white sugar
1/2 c. corn syrup
1/2 c. peanut butter
3 c. Special K cereal
1/2 c. cocoanut
1 pkg. butterscotch chips
1/2 pkg. chocolate chips

Place sugar and syrup on stove not too hot; let come to boil. Remove and add peanut butter; mix well. Add mixture to cereal and cocoanut; mix thoroughly. Put in well-greased 9x9-inch pan. Melt chips and spread over mixture; let cool and cut into squares. Keep in cool place.

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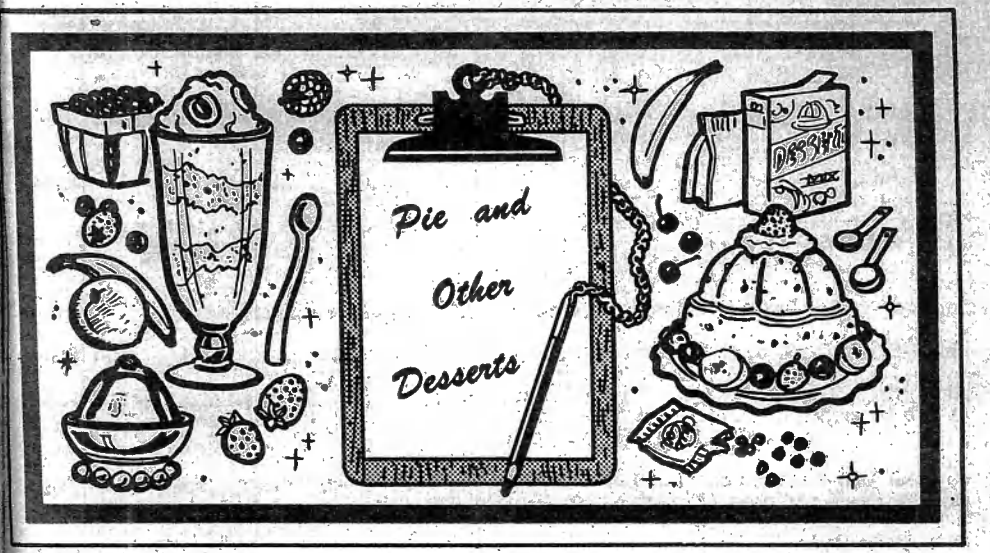
HINGTON NUT BARS — Mrs. Rita Toner

flour — 2 eggs — 3 Tbsp. melted butter
sp. brown sugar — 1/3 c. sugar — 1 tsp. vanilla
. shortening — 2/3 c. corn syrup — 2/3 c. chopped walnuts

b first 3 ingredients together well; press into 8x8-inch pan and cook in moderate degree oven 15 minutes. Remove from oven; cover with following mixture. Beat , add sugar, syrup and butter, flavoring and nuts. Bake at 350 degrees. Makes 2-inch bars.

An Extra Recipe Here:



BANANA PIE — Mary C. Rideout

1 c. milk — 1 heaping Tbsp. cornstarch, 3 Tbsp. sugar — 1 egg yolk

Cook filling. Line pie plate with crust; bake. Slice 2 bananas in shell, place filling on top of them. Beat egg white, pile on top and brown slightly.

CHERRY CHEESE PIE — Mrs R. McCluskey

2 c. graham crackers, finely crushed — 1/2 c. butter (margarine) — 1 pkg. Dream Whip
1/3 c. granulated sugar — 1 8-oz. cream cheese, softened — 1 lb. 5 oz. can cherry pie filling

Heat oven to 375 degrees. Combine crackers and sugar; mix in butter until crumbly. Line 10-inch pie plate with crumbs; bake until golden; cool. Make up dessert topping as label directs; beat in cheese and pile lightly in crust, just inside outer edge, making a ring about 2 1/2-inches wide. Pour cherry filling in center of pie. Refrigerate.

IMPOSSIBLE PIE — Mrs Helene McLaughlin

3/4 stick margarine — 3/4 c. sugar — 1/2 c. dry Bisquick
3 eggs — 1 tsp. vanilla — 1/4 tsp. nutmeg
1/4 tsp. salt — 2 c. milk — 2/3 c. coconut

Pour in blender blend 3 minutes on no. 1 pour in 9-inch pie pan and bake at 350 degrees 45 minutes.

MENNONITE DUTCH APPLE PIE — Mrs Elsie McCarthy

1 uncooked pastry shell — 3 Tbsp. flour — 1/2 c. cream
7-8 apples — 1/2 c. brown sugar — Butter
1/2 c. white sugar — Cinnamon

Line shell with apples, quartered, circled with rounded sides up. Sprinkle with white sugar. Mix flour and brown sugar; sprinkle over apples, pour cream over, dab with butter here and there and sprinkle with cinnamon. Bake at 400 degrees 15 minutes, then 325 degrees 15-20 minutes until apples are tender.

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PIE CRUST — Mrs Helene McLaughlin

1 c. flour
1 lb. shortening
1 egg
2 Tbsp. vinegar
2 tsp. baking powder
3/4 tsp. salt

Blend all except egg and vinegar; combine them in a cup and add cold water to 3/4 c. Mix with first mixture.

PUMPKIN PIE — Mrs Marie-Reine Savage

1 full c. cooked pumpkin
1 c. milk, full
2 eggs
1/2 c. brown sugar
Pinch salt
3/4 tsp. cinnamon
1/2 tsp. nutmeg

Pour into unbaked pie shell and bake (until knife comes clean).

RHUBARB CUSTARD PIE — Mrs. Rita Toner

2 c. stewed rhubarb
1 1/4 c. sugar
1 grate rind of lemon
3 Tbsp. flour
1 Tbsp. butter
2 beaten egg yolks
1/2 tsp. salt

Beat last 6 ingredients; add rhubarb and fold in stiff egg whites. Pour into uncooked pastry shell and bake 30-45 minutes at 375 degrees.

VELVET PIE — Mrs R. McCluskey

16 graham biscuits, finely crushed
4 Tbsp. butter
1 pkg. Jell-O, strawberry or lemon
1/2 c. hot water
1/2 c. lemon juice
1/4 c. sugar
1 tall can Carnation milk, chilled

Mix crumbs with butter; line well greased pie plate, saving 1/4 c. for topping. Dissolve Jell-O in hot water, add lemon juice and sugar and let stand. Whip milk until it forms peaks; add gelatin, pour into crust and chill about 4 hours.

APPLE PUDDING — Mrs Geraldine Baker

Sauce: mix in baking dish
1 1/2 c. white sugar
1/4 tsp. cinnamon
1/4 tsp. nutmeg
2 Tbsp. butter
2 c. boiling water

Dumplings:
2 c. flour
3 tsp. baking powder
1/2 tsp. salt
2 Tbsp. sugar
6 Tbsp. shortening
1 egg, well beaten
2/3 c. milk

Peel 4 large apples, slice finely into batter mix well. Place large spoonfuls into sauce. Bake at least 1/2 hour serve with whipped cream.

BROWN SUGAR PUDDING — Mrs Ada Gillespie

2 c. flour
1 c. white sugar
6 tsp. baking powder
1 tsp. salt
1 c. milk
Sauce:
2 c. brown sugar
2 to 2 1/2 c. boiling water
1 Tbsp. butter
1 tsp. vanilla

Mix first 5 ingredients; put in deep dish or casserole. Pour sauce over and bake at 350 degrees.

CHERRY GRAHAM DESSERT — Mrs Cathy Mulherin

1 c. graham crackers
1/4 c. white sugar
1/4 c. butter
1/2 c. white sugar
1 8-oz. cream cheese
2 eggs

Mix first 3 ingredients together; put in bottom of 8-inch pan. Mix remaining ingredients, beat until smooth pour over above mixture and bake 25-30 minutes at 350 degrees. Cool 2 hours and pour 1 can E. D. Smith Cherry Pie filling; chill again.

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Notes:

COCKTAIL PUDDING

Mrs Grace Campbell

1 c. flour
1/2 c. sugar
1 tsp. soda
1/2 tsp. salt
1 15-oz. can fruit cocktail and juice
1 egg, beaten
1 tsp. vanilla
1/2 c. brown sugar

Mix first 4 ingredients; add egg, then fruit and vanilla. Stir, then pour into baking dish; sprinkle top with brown sugar. Bake 1 hour at 325 degrees serve with whip cream.

NAPOLI DESSERT

Mrs Monica Kavanaugh

1 8-oz. jar Marshmallow Fluff
1/2 pt. whipping cream
1/2 c. pineapple, drained and crushed
1/2 c. candied cherries, sliced
1/2 c. toasted almonds, slivered
1 Tbsp. rum

Whip cream slowly with marshmallow until right consistency; remove beater. Add fruit and nuts; stir in with spoon. Finally add rum. Put into individual serving dishes and place in freezing compartment. Each may be topped with more fruit if desired. Ready to serve at any time, as it will not freeze too hard.

OLD-FASHIONED RICE PUDDING

Mrs Rheba C. Gamblin

3/4 c. water
1/4 tsp. salt
3/4 c. Minute Rice
1 1/4 c. milk
1 egg yolk slightly beaten
1/3 c. sugar
1/3 c. raisins
1/8 tsp. cinnamon
1/8 tsp. nutmeg
1 Tbsp. butter

Bring water and salt to boil; stir in rice, cover, remove from heat and let stand 5 minutes. Blend milk and yolk together; stir into rice. Add remaining ingredients; mix well. Bring to boil; stir constantly. Cover, remove from heat and let stand 1 hour. Stir just before serving. Serve warm or cold. 4 servings.

ORANGE PUDDING CAKE

Mrs Edith Gillespie

1 c. sugar
1/4 c. sifted all-purpose flour
1/8 tsp. salt
1 tsp. grated fresh orange rind
1/2 c. water
3 eggs, separated
2 Tbsp. Salade oil
1 c. fresh orange juice
2 Tbsp. fresh lemon juice

In medium bowl mix first 4 ingredients. In small bowl beat together water, yolks and oil; add to sugar mixture and mix well. Beat egg whites stiff but not dry; fold into mixture. Pour into 8 ungreased custard cups, set cups in shallow pan with hot water around them 1-inch deep. Bake in 325-degree oven 40 minutes or until golden brown. Serve warm or cold.

PARTY PEANUT BANANA TORTE

Mrs Eva Rideout

1 2-layer yellow cake mix
1 1/2 c. milk
1/2 c. peanut butter
3-4 bananas, thinly sliced
2 eggs
Marshmallow cream topping
Topping:
1 tsp. vanilla
3/4 c. milk
4 1/2 c. miniature marshmallows
1/2 pt. heavy cream whipped

Grease 2 8- or 9-inch round layer pans. Combine cake mix, milk, peanut butter and eggs; blend and beat as directed on mix. Bake at 350 degrees 25-30 minutes; cool and split each layer in half. Spread and cover each layer, including top with topping and bananas; chill 1 hour. 12 servings. For topping heat milk and marshmallows in double boiler until melted; stir until smooth. Add vanilla; chill until slightly thickened. Beat well. Fold in whipped cream.

PINEAPPLE DELIGHT

Mrs Margaret Toner

2 1/2 c. graham cracker crumbs
1/2 c. butter, melted
2 eggs
1/2 c. icing sugar
1/2 c. butter
1 can crushed pineapple, drained
1 pkg. Dream Whip

continued.....

PINEAPPLE DELIGHT (Continued)

Combine crumbs and butter; spread half on 8x8-inch pan. Cream 1/2 c. butter add eggs and sugar; beat until light. Spread on top of crumbs, then spread pineapple on top. Prepare Dream Whip as directed on envelope; spread over pineapple, then top with remaining half crumbs. Freeze until ready to serve.

PINEAPPLE UPSIDE DOWN CAKE — Mrs Alma Savage

Sift together:
1 3/4 c. flour
1 c. sugar
1/2 tsp. salt

2 unbeaten eggs
1/2 c. + 1 Tbsp. milk
1/2 tsp. vanilla
8 Tbsp. brown sugar

1 Tbsp. butter
1/4 c. boiling water
About 6 slices pineapple

Cream 1/2 c. butter in bowl; add sifted ingredients and beat with electric mixer about 1 minute. Add eggs, milk and vanilla; beat 1 1/2 minutes at high speed, scraping sides of bowl. Sprinkle 2 1/2 tsp. baking powder over batter; beat at low speed 1 minute. Put last 4 ingredients in deep Pyrex baking dish; pour in batter and bake in 350-degree oven 45 minutes. When cooked turn upside down.

QUICK LEMON CHEESE CAKE — Mrs Kathleen McCue

1 8-oz. cream cheese, softened
1 1/2 c. milk

1 3-3/4 oz. pkg. instant instant pudding
8-inch graham cracker or gingersnap crust

Grated peel of lemon
Sliced sweetened strawberries, optional

Beat cheese until fluffy in large mixer bowl; gradually beat in 1/2 c. milk, add remaining milk and pudding. Beat a low speed until smooth and well blended. Fold in lemon peel. Pour into crust; chill until firm. Serve topped with strawberries. 6 servings.

RASPBERRY PUDDING — Mrs Loretta McCluskey charter member, deceased

1 1/4 c., 10 oz. can raspberries and syrup
1/4 c. sugar
2 Tbsp. cornstarch
Sift together:
1 1/2 tsp. baking powder

1 1/8 c. all-purpose flour
1/4 tsp. salt
Cream:
3 Tbsp. shortening
1/3 c. sugar

1 egg
Combine:
1/2 c. milk
1/4 tsp. vanilla
1/2 tsp. lemon rind

Mix first 3 ingredients; set aside. Add dry ingredients to milk mixture; stir lightly after each addition. Turn into well-greased double boiler over raspberries; cover tightly and cook over boiling water about 1 1/4 hours.

SUPER RHUBARB PUDDING — Mrs Lois Griffiths

Batter:
1/2 c. sugar
2 Tbsp. shortening
1 egg

1/2 tsp. salt
1 c. milk
1 c. flour
2 tsp. baking powder
Base:

1 qt. rhubarb
2 tsp. butter
1 c. sugar
1/4 c. water

Cook base 10 minutes; place in casserole and top with batter. Sprinkle with brown sugar and cinnamon. Bake 30 minutes at 375 degrees. Serve with whip or ice cream.

STRAWBERRY ANGEL FOOD DESSERT — Mrs Wilmot Baker

1 3-oz. strawberry flavoured Jell-O
1 Tbsp. sugar

1 10 oz. pkg. sliced frozen strawberries
Pinch salt

1 10-inch angel food cake, torn into pieces
1/2 pt. whipping cream

Dissolve Jell-O in 1 1/4 c. boiling water; stir in thawed berries. Add sugar and salt; cool until it begins to thicken. Fold in whipped cream. Cover bottom of 8x12-x2-inch Pyrex dish with half torn cake; pour over half strawberry mixture. Make another layer of remaining cake, then remaining berry mixture. Refrigerate 4-5 hours. Cut into squares; top with whipped cream.

STRAWBERRY SHORTCAKE — Mrs John McQuade

1/4 c. sugar
1 egg
2 Tbsp. melted butter

1/2 tsp. salt
2 tsp. cream of tartar

1 tsp. soda
1 c. milk
2 c. flour

Bake, then split, spread with butter and crushed strawberries sweetened to taste; put top on, cover with whipped cream and more crushed berries. Raspberries may be used also.

Write An Extra Recipe Here:

Write Extra Recipes Here:

CANDIED POP CORN BALLS

Pauline Goodine

1/2 c. white sugar
1 c. molasses
1/2 tsp. vinegar
Vanilla
Butter size of walnut

Mix all except butter; cook until syrup hairs or forms soft ball in cold water. Remove from heat; add butter. Mix in popped corn; form into balls. Food colouring may be added.

COCONUT FUDGE

Mrs K. McCluskey

3 c. white sugar
Milk
Pinch salt
1 tsp. butter
1 tsp. vanilla
1 c. coconut

Mix sugar and salt; add milk to consistency of cake mix. Cook in heavy saucepan, stirring often, when it thickens, when you put a drop in cold water and it slightly hardens, beat in butter, vanilla and coconut before it thickens too much. Walnuts may be added if desired.

CREAM FUDGE

Charlotte Baker

3 c. brown sugar
1 c. cream
1 tsp. vanilla
1 tsp. salt
1 c. walnuts

Boil sugar, cream and salt until it forms hard ball in cold water. Beat until creamy; add vanilla and nuts. Cool; cut into squares.

CREAM FUDGE

Mrs Marjorie Toner

3 c. brown sugar
1 c. heavy cream
1 tsp. salt

Boil until it forms hard ball in cold water; beat until consistency of cream. Add vanilla and 1 c. nuts. Cool; cut into squares.

POOR MAN'S FUDGE

Mrs Greta Brayall

2 c. white sugar
1 stick Aleo or 1/2 c. butter
1/2 c. milk

Boil 2 minutes; remove from stove and add 1 3/4 c. raw oatmeal, 1 c. peanut butter, 1 tsp. vanilla and 2 Tbsp. Marshmallow Fluff. Stir all together, put in pan to cool, cut into squares.

POTATO FUDGE — Anna Levesque

1 small cooked potato
Icing sugar
1 c. cocoanut
1 tsp. vanilla
1 sq. chocolate

Mash potato; add sugar until stiff enough to spread and cut. Add coconut and vanilla. Melt chocolate and pour over top. Note: chocolate topping may be omitted and fudge flavored with grated orange rind.

Write An Extra Recipe Here:

CHIP DIP — Mrs Elsie McCarthy

3 eggs, beaten
3 Tbsp. vinegar
3 Tbsp. white sugar
1/4 lb. cream cheese
1 Tbsp. butter
Dash salt, pepper and Tabasco
1 jar sweet mixed peppers, chopped
1 small onion, finely chopped

Cook first 3 ingredients in double boiler until thick; remove. Add remaining ingredients, mix and chill.

CONNIE'S ICING — Mrs Marie L. McLaughlin

7/8 c. brown sugar
3 Tbsp. cold water
1 egg white
1/2 tsp. baking powder
1 tsp. vanilla

Place first 3 ingredients over boiling water in top of double boiler; beat with mixer continuously until it forms soft peaks. Remove from heat; add remaining ingredients and beat till mixed. Enough to cover top and sides of 2 9-inch layers.

CORN FRITTERS — Mrs Laurencia Kavanaugh

1/2 c. milk
2 eggs, separated
1 Tbsp. melted shortening
1 1/2 tsp. pepper
2 c. boiled corn
2 c. flour
3 tsp. baking powder

Add milk, beaten egg yolks, shortening, salt and pepper to corn. Sift and add flour and baking powder. Fold in well-beaten egg whites. Drop into deep fat from teaspoon.

DUMPLINGS — Mrs Mae Bourgoin

2 c. flour
4 tsp. baking powder
1/2 tsp. salt
1 c. milk

Sift dry ingredients; add milk drop in stew carefully so as they float. Cover and cook 10-20 minutes.

FEATHER DUMPLINGS — Mrs Margaret Toner

2 c. sifted flour
1 tsp. salt
4 tsp. baking powder
1/4 tsp. pepper
1 egg, well beaten
3 Tbsp. melted butter
Milk, about 2/3 c.

continued. . . . . .

FEATHER DUMPLINGS (Continued)

Sift dry ingredients together; add egg, butter and milk to make moist stiff batter. Drop by teaspoons into boiling liquid. Cover very closely and cook 18 minutes. 2 doz. dumplings.

FRENCH DRESSING

Mrs Marina McCormick

1/2 c. cooking oil
1/4 c. white sugar
1/2 can tomato soup
1/2 Tbsp. H.P. sauce
1/4 Tbsp. pepper
1/2 Tbsp. dry mustard
1/2 tsp. salt
1 garlic clove

Mix together; best if mixed with beater. Pour into glass container and store in fridge.

FRESH VEGETABLE DIP

Mrs Laurencia Kavanaugh

1 c. Kraft mayonnaise
3-4 tsp. soya sauce
2 Tbsp. dry onion flakes
3 Tbsp. milk
1 tsp. wine vinegar

Mix together. Serve with fresh carrots, celery, cauliflower and mushrooms.

FRIENDSHIP TEA

Mrs Patsy Toner

3 pkg. orange crystals
3 pkg. lemon crystals
1/2 c. instant tea
1 c. sugar
1 tsp. cinnamon
1/2 tsp. ground cloves
1/2 tsp. ground ginger

Mix in a jar. This keeps well. When a friend drops in just add 2 tsp. to 1 c. boiling water.

GREEN TOMATO MINCEMEAT

Mrs Gertrude Toner

1 pk. green tomatoes, about 8 qt.
8 c. brown sugar
2 lb. seedless raisins
1 lb. currants
1 1/2 c. suet, ground
1 c. vinegar
Juice of 2 lemons
2 tsp. allspice
2 tsp. cinnamon
2 tsp. nutmeg
1 tsp. ground cloves
1 Tbsp. salt

Mash tomatoes, put through grinder and drain. Cover with boiling water; stir well and let cool. Repeat once. Place in stew kettle, add brown sugar, raisins, currants, suet and salt and cook 1 hour, stirring occasionally; let cool. Then add remaining ingredients; cook 20 minutes longer, put in jars and seal while hot.

MINCEMEAT

Mrs. Mary Kavanaugh
charter member, deceased

3 c. chopped meat
4 c. peeled and cored apples
2 c. beef suet, ground
4 c. brown sugar
2 c. currants
3 c. raisins, half seeded, half seedless
1 c. molasses
1 c. vinegar
1 c. apple cider
1 tsp. cinnamon
1 tsp. allspice
1 tsp. nutmeg
2 oranges
1 lemon
1 c. strawberry preserves
1/2 lb. citron or peel

Put meat and apples through grinder; also oranges and lemon. For cider, can use liquid made from cooking apple peelings and cores in water, even if not full cup. Mix all well, cook over low heat, stirring frequently, bring to slow boil, stirring until suet is melted. Put in sterilized jars; wax may be put on top if desired.

ROSEANNE'S FRENCH DRESSING

Mrs Rebecca Savage

2/3 c. white vinegar
1 c. sugar
1 large can tomato soup
1 tsp. salt
1 tsp. mustard
1 tsp. chili powder
1 tsp. garlic salt
3/4 tsp. Tabasco
3/4 tsp. pepper
1 1/2 c. Mazola Oil

Mix together in mixer. Do not cook.

SALAD DRESSING

Mrs Kay McCluskey

1 egg
1/3 c. sugar
2 Tbsp. flour
1 tsp. butter (margarine)
1/2 c. vinegar
1/2 c. milk
1 Tbsp. dry mustard

Mix eggs, sugar, flour and mustard; add remaining ingredients and cook in double boiler until thick, stirring to prevent lumps, thin as needed. Richer if thin cream is used.

TURKEY DRESSING

Mrs. Alma Savage

2 medium onions grated
1/2 c. butter
8 c. whole wheat bread crumbs
1 c. chopped nuts
1 c. diced celery
1/2 c. raisins
1/2 tsp. salt
Pinch pepper
1 tsp. poultry seasoning
1 lb. sausage meat, sauteed

Add broth or hot water to dampen.

Write An Extra Recipe Here: